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JOHNSON'S
STANDARDIZING
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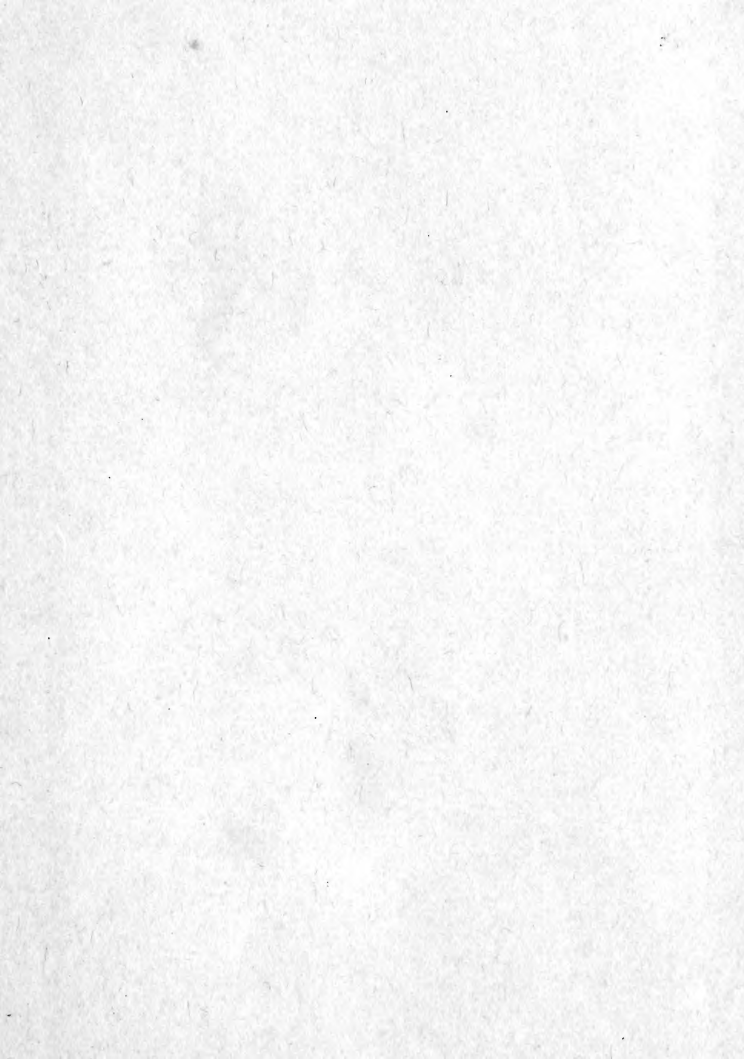


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JOHNSON'S

STANDARDIZING

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A BOOK OF PRACTICAL STANDARDIZING TABLES
FOR CREAMERIES, ICE CREAM FACTORIES, DAIRYMEN, CITY
MILK SUPPLY CONCERNS, ETC.

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CHARLES A. JOHNSON
1913

FIRST EDITION

PUBLISHED BY
CHARLES A. JOHNSON

BOX 434



NORWAY, MICHIGAN

PRICE BY MAIL : : : \$1.50

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INTRODUCTORY

A few words of introduction will be necessary to give a few of the users at least, an idea as to why this little book was printed, what it is used for and how to use it.

For the benefit of those not thoroughly familiar with the fundamental principles of dairying and with the numerous calculations involved in the daily problems of those connected in dairying in its many forms, I wish to say that all milk and cream (or very nearly all) is bought by the Babcock test, on a percentage basis according to the amount of butter fat it contains.

To make this point clear I wish you to understand that each individual lot of milk or cream received by the different dairy concerns is first weighed then thoroughly mixed until in a uniform condition throughout and a sample taken.

The sample represents an average of the entire amount of the delivery or shipment and is then tested to ascertain the exact percentage of butter fat. For instance: If a patron delivers 500 pounds of milk testing three and five-tenths per cent (3.5%) butter fat, and butter fat is worth 30 cents per pound the calculation is; $500 \text{ pounds} \times .035 = 17.5 \text{ pounds of butter fat}$; $17.5 \text{ pounds of butter fat} \times 30 \text{ cents} = \5.25 (or the amount that the patron receives). If a patron delivers 40 pounds of cream testing forty per cent (40%) butter fat, and butter fat is worth 40 cents per pound, the calculation is; $40 \text{ pounds} \times .40 = 16 \text{ pounds of butter fat}$, and $16 \times 40 \text{ cents} = \6.40 , which is the amount that the patron receives.

The foregoing problems should be sufficient to impress the reader with the fact, that it is a case of quality, not quantity that counts in buying milk and cream, and that the quality of all dairy products such as milk, cream, condensed milk and cream, and the different ice creams depends entirely on the amount of butter fat contained in them.

\$1.50

We all prefer a thick cream (or a cream containing a high percentage of butter fat) to a thin cream (or a cream containing very little butter fat).

And from the problems it can readily be seen that milk and cream is bought on a butter fat basis, consequently we must agree that products bought on a butter fat basis should be sold on no other basis, than a butter fat basis.

Cream separators cannot be relied upon as separating the same quality of cream each day, nor can any two patrons' cream be relied upon as testing the same. We may receive cream testing as high as 45% or 50% and we may receive cream testing as low as 10% or even lower.

I now wish to call your particular attention to the fact that it is perfectly legitimate to buy milk and cream of any percentage of butter fat, but when any dairy product is sold it must be up to the standard of the state in which it is sold.

Nearly every state in the union has a butter fat standard for milk and cream, condensed milk and cream and the different ice creams. The state standards are state laws and must be lived up to if we hope to keep out of trouble.

Butter makers, ice cream makers or anyone else connected in dairying in any way are continually between two fires. If we put out goods too low in butter fat we are subject to fines. If we put out goods too high in butter fat, we cannot hope to compete with outside competition and failure is bound to be the result.

Our best cream customers will soon become dissatisfied if we give them milk for cream and our ice cream customers will not approve of frozen whip cream one day, and frozen milk the next.

To know the numerous rules in standardization, or use a standardizing computer, is the only sane way of running any dairy business and the only way milk, cream and ice cream can be put out uniformly from day to day.

The writer, after having training at the University of Wisconsin and experience in creameries, ice cream factories, pasteurizing plants, test rooms, city milk supply concerns, etc.,

has seen the great need of a book of this kind, and has often wondered why one has not been printed long before.

My experience as a butter and ice cream maker in Wisconsin, Iowa, Oregon, Nevada, California and Michigan, as well as my visits to some of the largest and most up-to-date plants in the United States (in five other states), has put me in a position to see the kind and style of tables best adapted to answer all purposes in standardization and I now submit them for your kindest approval.

Before closing this introduction I wish to say that I hope I have not impressed anyone with the idea that I think I know more than anyone else engaged in this line of business. Neither is it my intention to convey the impression that I consider myself above or a great deal brighter than my fellow workers.

What I have said has been for the sole purpose of giving the users an idea as to why these tables were compiled and why I consider myself better qualified to put out a book of this kind than the average butter and ice cream maker.

The little book is absolutely the only "standardizing computer" in print and outside of typographical errors is absolutely correct, (that is, all calculations have been proven with a four place decimal).

If the tables are used according to the explanation accompanying them, the purchaser will soon consider the book the greatest little book ever gotten up, and one that will pay for itself many times each year.

Very truly yours,

CHAS. A. JOHNSON,

Publisher.

SKIM MILK TABLE—1 GALLON.

EXPLANATION

The figures at the left of the table represent the test of the cream on hand.

The figures at the top of the table represent the per cent to be standardized to, (or the desired test.)

If a 30% cream and skim milk are to be mixed to produce 1 gallon of 22% cream, use the table as follows: Run down the figures at the left of the table until to 30%, then follow the line over to the 22% column, and the amount is 5.8 pounds of 30% cream needed. Add enough skim milk to make 1 gallon and the test will then be 22%.

	10%	12%	14%	16%	18%	20%	22%	24%	26%	28%	30%	32%	34%
15%	5.3	6.4	7.4										
16%	5.	6.	7.										
17%	4.7	5.6	6.5	7.5									
18%	4.4	5.3	6.2	7.1									
19%	4.2	5.0	5.8	6.7	7.5								
20%	4.	4.8	5.6	6.4	7.2								
21%	3.8	4.5	5.3	6.0	6.8	7.6							
22%	3.6	4.3	5.0	5.8	6.5	7.2							
23%	3.4	4.1	4.8	5.5	6.2	6.9	7.6						
24%	3.3	4.	4.6	5.3	6.	6.6	7.3						
25%	3.2	3.8	4.4	5.1	5.7	6.4	7.0	7.6					
26%	3.0	3.6	4.3	4.9	5.5	6.1	6.7	7.3					
27%	2.9	3.5	4.1	4.7	5.3	5.9	6.5	7.1	7.7				
28%	2.8	3.4	4.	4.5	5.1	5.7	6.2	6.8	7.4				
29%	2.7	3.3	3.8	4.4	4.9	5.5	6.0	6.6	7.1	7.7			
30%	2.6	3.2	3.7	4.2	4.8	5.3	5.8	6.4	6.9	7.4			
31%	2.5	3.0	3.6	4.1	4.6	5.1	5.6	6.1	6.7	7.2	7.7		
32%	2.5	3.	3.5	4.	4.5	5.	5.5	6.	6.5	7.	7.5		
33%	2.4	2.9	3.3	3.8	4.3	4.8	5.3	5.8	6.3	6.7	7.2	7.7	
34%	2.3	2.8	3.2	3.7	4.2	4.7	5.1	5.6	6.1	6.5	7.0	7.5	
35%	2.2	2.7	3.2	3.6	4.1	4.5	5.0	5.4	5.9	6.4	6.8	7.3	7.7
36%	2.2	2.6	3.1	3.5	4.	4.4	4.8	5.3	5.7	6.2	6.6	7.1	7.5
37%	2.1	2.5	3.0	3.4	3.8	4.3	4.7	5.1	5.6	6.0	6.4	6.9	7.3
38%	2.1	2.5	2.9	3.3	3.7	4.2	4.6	5.0	5.4	5.8	6.3	6.7	7.1
39%	2.0	2.4	2.8	3.2	3.6	4.1	4.5	4.9	5.3	5.7	6.1	6.5	6.9
40%	2.	2.4	2.8	3.2	3.6	4.	4.4	4.8	5.2	5.6	6.	6.4	6.8
41%	1.9	2.3	2.7	3.1	3.5	3.9	4.2	4.6	5.0	5.4	5.8	6.2	6.6
42%	1.9	2.2	2.6	3.0	3.4	3.8	4.1	4.5	4.9	5.3	5.7	6.0	6.4
43%	1.8	2.2	2.6	2.9	3.3	3.7	4.0	4.4	4.8	5.2	5.5	5.9	6.3
44%	1.8	2.1	2.5	2.9	3.2	3.6	4.	4.3	4.7	5.0	5.4	5.8	6.1
45%	1.7	2.1	2.4	2.8	3.2	3.5	3.9	4.2	4.6	4.9	5.3	5.6	6.0
46%	1.7	2.0	2.4	2.7	3.1	3.4	3.8	4.1	4.5	4.8	5.2	5.5	5.9
47%	1.7	2.0	2.3	2.7	3.0	3.4	3.7	4.0	4.4	4.7	5.1	5.4	5.7
48%	1.6	2.	2.3	2.6	3.	3.3	3.6	4.	4.3	4.6	5.	5.3	5.6
49%	1.6	1.9	2.2	2.6	2.9	3.2	3.5	3.9	4.2	4.5	4.8	5.2	5.5
50%	1.6	1.9	2.2	2.5	2.8	3.2	3.5	3.8	4.1	4.4	4.8	5.1	5.4

SKIM MILK TABLE—2 GALLONS.

EXPLANATION

The figures at the left of the table represent the test of the cream on hand.

The figures at the top of the table represent the per cent to be standardized to, (or the desired test.)

If a 20% cream and skim milk are to be mixed to produce 2 gallons of 14% cream, use the table as follows: Run down the figures at the left of the table until to 20%, then follow the line over to the 14% column, and the amount is 11.2 pounds of 20% cream needed. Add enough skim milk to make 2 gallons and the test will then be 14%.

	10%	12%	14%	16%	18%	20%	22%	24%	26%	28%	30%	32%	34%
15%	10.6	12.8	14.9										
16%	10.	12.	14.										
17%	9.4	11.2	13.1	15.0									
18%	8.8	10.6	12.4	14.2									
19%	8.4	10.1	11.7	13.4	15.1								
20%	8.	9.6	11.2	12.8	14.4								
21%	7.6	9.1	10.6	12.1	13.7	15.2							
22%	7.2	8.7	10.1	11.6	13.0	14.5							
23%	6.9	8.3	9.7	11.1	12.5	13.9	15.3						
24%	6.6	8.0	9.3	10.6	12.	13.3	14.6						
25%	6.4	7.6	8.9	10.2	11.5	12.8	14.0	15.3					
26%	6.1	7.3	8.6	9.8	11.0	12.3	13.5	14.7					
27%	5.9	7.1	8.2	9.4	10.6	11.8	13.0	14.2	15.4				
28%	5.7	6.8	8.	9.1	10.2	11.4	12.5	13.7	14.8				
29%	5.5	6.6	7.7	8.8	9.9	11.0	12.1	13.2	14.3	15.4			
30%	5.3	6.4	7.4	8.5	9.6	10.6	11.7	12.8	13.8	14.9			
31%	5.1	6.1	7.2	8.2	9.2	10.3	11.3	12.3	13.4	14.4	15.4		
32%	5.	6.	7.	8.	9.	10.	11.	12.	13.	14.	15.		
33%	4.8	5.8	6.7	7.7	8.7	9.6	10.6	11.6	12.6	13.5	14.5	15.5	
34%	4.7	5.6	6.5	7.5	8.4	9.4	10.3	11.2	12.2	13.1	14.1	15.0	
35%	4.5	5.4	6.4	7.3	8.2	9.1	10.0	10.9	11.8	12.8	13.7	14.6	15.5
36%	4.4	5.3	6.2	7.1	8.0	8.8	9.7	10.6	11.5	12.4	13.3	14.2	15.1
37%	4.3	5.1	6.0	6.9	7.7	8.6	9.5	10.3	11.2	12.1	12.9	13.8	14.7
38%	4.2	5.0	5.8	6.7	7.5	8.4	9.2	10.1	10.9	11.7	12.6	13.4	14.3
39%	4.1	4.9	5.7	6.5	7.3	8.2	9.0	9.8	10.6	11.4	12.3	13.1	13.9
40%	4.	4.8	5.6	6.4	7.2	8.	8.8	9.6	10.4	11.2	12.	12.8	13.6
41%	3.9	4.6	5.4	6.2	7.0	7.8	8.5	9.3	10.1	10.9	11.7	12.4	13.2
42%	3.8	4.5	5.3	6.0	6.8	7.6	8.3	9.1	9.9	10.6	11.4	12.1	12.9
43%	3.7	4.4	5.2	5.9	6.6	7.4	8.1	8.9	9.6	10.4	11.1	11.9	12.6
44%	3.6	4.3	5.0	5.8	6.5	7.2	8.	8.7	9.4	10.1	10.9	11.6	12.3
45%	3.5	4.2	4.9	5.6	6.4	7.1	7.8	8.5	9.2	9.9	10.6	11.3	12.0
46%	3.4	4.1	4.8	5.5	6.2	6.9	7.6	8.3	9.0	9.7	10.4	11.1	11.8
47%	3.4	4.0	4.7	5.4	6.1	6.8	7.4	8.1	8.8	9.5	10.2	10.8	11.5
48%	3.3	4.	4.6	5.3	6.	6.6	7.3	8.	8.6	9.3	10.	10.6	11.3
49%	3.2	3.9	4.5	5.2	5.8	6.5	7.1	7.8	8.4	9.1	9.7	10.4	11.1
50%	3.2	3.8	4.4	5.1	5.7	6.4	7.0	7.6	8.3	8.9	9.6	10.2	10.8

SKIM MILK TABLE—3 GALLONS.

EXPLANATION

The figures at the left of the table represent the test of the cream on hand.

The figures at the top of the table represent the per cent to be standardized to, (or the desired test.)

If a 50% cream and skim milk are to be mixed to produce 3 gallons of 34% cream, use the table as follows: Run down the figures at the left of the table until to 50%, then follow the line over to the 34% column, and the amount is 16.3 pounds of 50% cream needed. Add enough skim milk to make 3 gallons and the test will then be 34%.

	10%	12%	14%	16%	18%	20%	22%	24%	26%	28%	30%	32%	34%
15%	15.9	19.2	22.3										
16%	15.	18.	21.										
17%	14.1	16.9	19.7	22.5									
18%	13.3	15.9	18.6	21.3									
19%	12.6	15.1	17.6	20.1	22.7								
20%	12.	14.4	16.8	19.2	21.6								
21%	11.4	13.7	15.9	18.2	20.5	22.8							
22%	10.8	13.0	15.2	17.4	19.6	21.8							
23%	10.4	12.5	14.5	16.6	18.7	20.8	22.9						
24%	9.9	12.	13.9	15.9	18.	19.9	21.9						
25%	9.6	11.5	13.4	15.3	17.2	19.2	21.1	23.0					
26%	9.2	11.0	12.9	14.7	16.5	18.4	20.2	22.1					
27%	8.8	10.6	12.4	14.2	15.9	17.7	19.5	21.3	23.1				
28%	8.5	10.2	12.	13.7	15.4	17.1	18.8	20.5	22.2				
29%	8.2	9.9	11.5	13.2	14.8	16.5	18.1	19.8	21.5	23.1			
30%	7.9	9.6	11.1	12.7	14.4	15.9	17.5	19.2	20.7	22.3			
31%	7.7	9.2	10.8	12.3	13.9	15.4	17.0	18.5	20.1	21.6	23.2		
32%	7.5	9.	10.5	12.	13.5	15.	16.5	18.	19.5	21.	22.5		
33%	7.2	8.7	10.1	11.6	13.0	14.5	15.9	17.4	18.9	20.3	21.8	23.2	
34%	7.0	8.4	9.8	11.2	12.6	14.1	15.5	16.9	18.3	19.7	21.1	22.5	
35%	6.8	8.2	9.6	10.9	12.3	13.7	15.0	16.4	17.8	19.2	20.5	21.9	23.3
36%	6.6	7.9	9.3	10.6	12.	13.3	14.6	15.9	17.3	18.6	19.9	21.3	22.6
37%	6.4	7.7	9.0	10.3	11.6	12.9	14.2	15.5	16.8	18.1	19.4	20.7	22.0
38%	6.3	7.5	8.8	10.0	11.3	12.6	13.8	15.1	16.4	17.6	18.9	20.1	21.4
39%	6.1	7.3	8.6	9.8	11.0	12.3	13.5	14.7	15.9	17.2	18.4	19.6	20.9
40%	6.	7.2	8.4	9.6	10.8	12.	13.2	14.4	15.6	16.8	18.	19.2	20.4
41%	5.8	7.0	8.1	9.3	10.5	11.7	12.8	14.0	15.2	16.3	17.5	18.7	19.8
42%	5.7	6.8	7.9	9.1	10.2	11.4	12.5	13.7	14.8	15.9	17.1	18.2	19.4
43%	5.5	6.6	7.8	8.9	10.0	11.1	12.2	13.3	14.4	15.6	16.7	17.8	18.9
44%	5.4	6.5	7.6	8.7	9.8	10.8	12.	13.0	14.1	15.2	16.3	17.4	18.5
45%	5.3	6.3	7.4	8.5	9.6	10.6	11.7	12.7	13.8	14.9	15.9	17.0	18.1
46%	5.1	6.2	7.2	8.3	9.3	10.4	11.4	12.5	13.5	14.5	15.6	16.6	17.7
47%	5.1	6.1	7.1	8.1	9.1	10.2	11.2	12.2	13.2	14.2	15.3	16.3	17.3
48%	4.9	6.0	6.9	7.9	9.0	9.9	10.9	12.	12.9	13.9	15.	15.9	16.9
49%	4.8	5.8	6.8	7.8	8.7	9.7	10.7	11.7	12.7	13.7	14.6	15.6	16.6
50%	4.8	5.7	6.7	7.6	8.6	9.6	10.5	11.5	12.4	13.4	14.4	15.3	16.3

SKIM MILK TABLE—4 GALLONS.

EXPLANATION

The figures at the left of the table represent the test of the cream on hand.

The figures at the top of the table represent the per cent to be standardized to, (or the desired test.)

If a 40% cream and skim milk are to be mixed to produce 4 gallons of 28% cream, use the table as follows: Run down the figures at the left of the table until to 40%, then follow the line over to the 28% column, and the amount is 22.4 pounds of 40% cream needed. Add enough skim milk to make 4 gallons and the test will then be 28%.

	10%	12%	14%	16%	18%	20%	22%	24%	26%	28%	30%	32%	34%
15%	21.3	25.6	29.8										
16%	20.	24.	28.										
17%	18.8	22.5	26.3	30.0									
18%	17.7	21.3	24.8	28.4									
19%	16.8	20.2	23.5	26.9	30.2								
20%	16.	19.2	22.4	25.6	28.8								
21%	15.2	18.2	21.3	24.3	27.4	30.4							
22%	14.5	17.4	20.3	23.2	26.1	29.0							
23%	13.8	16.6	19.4	22.2	25.0	27.8	30.6						
24%	13.3	16.	18.6	21.3	24.	26.6	29.3						
25%	12.8	15.3	17.9	20.4	23.0	25.6	28.1	30.7					
26%	12.2	14.7	17.2	19.6	22.1	24.6	27.0	29.5					
27%	11.8	14.2	16.5	18.9	21.3	23.6	26.0	28.4	30.8				
28%	11.4	13.6	16.	18.2	20.5	22.8	25.1	27.4	29.6				
29%	11.	13.2	15.4	17.6	19.8	22.0	24.2	26.4	28.6	30.8			
30%	10.6	12.8	14.9	17.0	19.2	21.3	23.4	25.6	27.7	29.8			
31%	10.3	12.3	14.4	16.4	18.5	20.6	22.6	24.7	26.8	28.8	30.9		
32%	10.	12.	14.	16.	18.	20.	22.	24.	26.	28.	30.		
33%	9.6	11.6	13.5	15.4	17.4	19.3	21.3	23.2	25.2	27.1	29.0	31.	
34%	9.4	11.2	13.1	15.0	16.9	18.8	20.6	22.5	24.4	26.3	28.2	30.0	
35%	9.1	10.9	12.8	14.6	16.4	18.2	20.0	21.9	23.7	25.6	27.4	29.2	31.0
36%	8.8	10.6	12.4	14.2	16.	17.7	19.5	21.3	23.0	24.8	26.6	28.4	30.2
37%	8.6	10.3	12.0	13.8	15.5	17.2	19.	20.7	22.4	24.2	25.9	27.6	29.4
38%	8.4	10.0	11.7	13.4	15.1	16.8	18.5	20.2	21.8	23.5	25.2	26.9	28.6
39%	8.2	9.8	11.4	13.1	14.7	16.4	18.0	19.6	21.3	22.9	24.6	26.2	27.8
40%	8.	9.6	11.2	12.8	14.4	16.	17.6	19.2	20.8	22.4	24.	25.6	27.2
41%	7.8	9.3	10.9	12.4	14.0	15.6	17.1	18.7	20.2	21.8	23.4	24.9	26.5
42%	7.6	9.1	10.6	12.1	13.6	15.2	16.7	18.2	19.8	21.3	22.8	24.3	25.8
43%	7.4	8.9	10.4	11.8	13.3	14.8	16.3	17.8	19.3	20.8	22.3	23.8	25.2
44%	7.2	8.7	10.1	11.6	13.0	14.5	16.	17.4	18.8	20.3	21.8	23.2	24.7
45%	7.0	8.5	9.9	11.3	12.8	14.2	15.6	17.0	18.4	19.8	21.3	22.7	24.1
46%	6.9	8.3	9.7	11.1	12.5	13.8	15.2	16.6	18.0	19.4	20.8	22.2	23.6
47%	6.8	8.1	9.5	10.8	12.2	13.6	14.9	16.3	17.6	19.0	20.4	21.7	23.1
48%	6.6	8.	9.3	10.6	12.	13.3	14.6	16.	17.3	18.6	20.	21.3	22.6
49%	6.5	7.8	9.1	10.4	11.7	13.0	14.3	15.6	16.9	18.2	19.5	20.8	22.2
50%	6.4	7.6	8.9	10.2	11.5	12.8	14.0	15.3	16.6	17.9	19.2	20.4	21.7

SKIM MILK TABLE—5 GALLONS.

EXPLANATION

The figures at the left of the table represent the test of the cream on hand.

The figures at the top of the table represent the per cent to be standardized to, (or the desired test.)

If a 25% cream and skim milk are to be mixed to produce 5 gallons of 18% cream, use the table as follows: Run down the figures at the left of the table until to 25%, then follow the line over to the 18% column, and the amount is 28.8 pounds of 25% cream needed. Add enough skim milk to make 5 gallons and the test will then be 18%.

	10%	12%	14%	16%	18%	20%	22%	24%	26%	28%	30%	32%	34%
15%	26.6	32.	37.3										
16%	25.	30.	35.										
17%	23.5	28.2	32.9	37.6									
18%	22.2	26.6	31.1	35.5									
19%	21.0	25.2	29.4	33.6	37.8								
20%	20.	24.	28.	32.	36.								
21%	19.	22.5	26.6	30.4	34.2	38.0							
22%	18.1	21.8	25.4	29.0	32.7	36.3							
23%	17.3	20.8	24.3	27.8	31.3	34.7	38.2						
24%	16.6	20.	23.3	26.6	30.	33.3	36.6						
25%	16.	19.2	22.4	25.6	28.8	32.	35.2	38.4					
26%	15.3	18.4	21.5	24.5	27.6	30.7	33.8	36.9					
27%	14.8	17.7	20.7	23.7	26.6	29.6	32.5	35.5	38.5				
28%	14.2	17.1	20.	22.8	25.7	28.5	31.4	34.2	37.1				
29%	13.7	16.5	19.3	22.0	24.8	27.5	30.3	33.1	35.8	38.6			
30%	13.3	16.	18.6	21.3	24.	26.6	29.3	32.	34.6	37.3			
31%	12.9	15.4	18.0	20.6	23.2	25.8	28.3	30.9	33.5	36.1	38.7		
32%	12.5	15.	17.5	20.	22.5	25.	27.5	30.	32.5	35.	37.5		
33%	12.1	14.5	16.9	19.3	21.8	24.2	26.6	29.5	31.5	33.9	36.3	38.7	
34%	11.7	14.1	16.4	18.8	21.1	23.5	25.8	28.2	30.5	32.9	35.2	37.6	
35%	11.4	13.7	16.	18.2	20.5	22.8	25.1	27.4	29.7	32.	34.2	36.5	38.8
36%	11.1	13.3	15.5	17.7	20.	22.2	24.4	26.6	28.8	31.1	33.3	35.5	37.7
37%	10.8	12.9	15.1	17.2	19.4	21.6	23.7	25.9	28.1	30.2	32.4	34.5	36.7
38%	10.5	12.6	14.7	16.8	18.9	21.0	23.1	25.2	27.3	29.4	31.5	33.6	35.7
39%	10.2	12.3	14.3	16.4	18.4	20.5	22.5	24.6	26.6	28.7	30.7	32.8	34.8
40%	10.	12.	14.	16.	18.	20.	22.	24.	26.	28.	30.	32.	34.
41%	9.7	11.7	13.6	15.6	17.5	19.6	21.4	23.4	25.3	27.3	29.2	31.2	33.1
42%	9.5	11.4	13.3	15.2	17.1	19.	20.9	22.8	24.7	26.6	28.5	30.4	32.3
43%	9.3	11.1	13.	14.8	16.7	18.6	20.4	22.3	24.1	26.	27.9	29.7	31.6
44%	9.0	10.9	12.7	14.5	16.3	18.1	20.	21.8	23.6	25.4	27.2	29.0	30.9
45%	8.8	10.6	12.4	14.2	16.	17.7	19.5	21.3	23.1	24.8	26.6	28.4	30.2
46%	8.6	10.4	12.1	13.9	15.6	17.3	19.1	20.8	22.6	24.3	26.0	27.8	29.5
47%	8.5	10.2	11.9	13.6	15.3	17.	18.7	20.4	22.1	23.8	25.5	27.2	28.9
48%	8.3	10.	11.6	13.3	15.	16.6	18.3	20.	21.6	23.3	25.	26.6	28.3
49%	8.1	9.7	11.4	13.0	14.6	16.3	17.9	19.5	21.2	22.8	24.4	26.1	27.7
50%	8.	9.6	11.2	12.8	14.3	16.	17.6	19.2	20.8	22.4	24.	25.6	27.2

SKIM MILK TABLE—5½ GALLONS.

EXPLANATION

The figures at the left of the table represent the test of the cream on hand.

The figures at the top of the table represent the per cent to be standardized to, (or the desired test.)

If a 45% cream and skim milk are to be mixed to produce 5½ gallons of 30% cream, use the table as follows: Run down the figures at the left of the table until to 45%, then follow the line over to the 30% column, and the amount is 29.3 pounds of 45% cream needed. Add enough skim milk to make 5½ gallons and the test will then be 30%.

	10%	12%	14%	16%	18%	20%	22%	24%	26%	28%	30%	32%	34%
15%	29.3	35.2	41.0										
16%	27.5	33.	38.5										
17%	25.8	31.0	36.1	41.3									
18%	24.4	29.3	34.2	39.1									
19%	23.1	27.7	32.3	37.0	41.6								
20%	22.	26.4	30.8	35.2	39.6								
21%	20.9	24.7	29.3	33.4	37.7	41.8							
22%	19.9	23.9	27.9	31.9	35.9	39.9							
23%	19.0	22.9	26.7	30.5	34.4	38.2	42.0						
24%	18.3	22.	25.6	29.3	33.	36.6	40.3						
25%	17.6	21.1	24.6	28.1	31.6	35.2	38.7	42.2					
26%	16.8	20.2	23.6	26.9	30.4	33.8	37.1	40.5					
27%	16.2	19.5	22.7	26.0	29.3	32.5	35.8	39.1	42.3				
28%	15.6	18.8	22.	25.1	28.2	31.4	34.5	37.6	40.8				
29%	15.1	18.2	21.2	24.2	27.2	30.3	33.3	36.4	39.4	42.4			
30%	14.6	17.6	20.5	23.4	26.4	29.3	32.2	35.2	38.1	41.0			
31%	14.1	16.9	19.8	22.6	25.5	28.3	31.1	34.0	36.9	39.7	42.5		
32%	13.7	16.5	19.2	22.	24.7	27.5	30.2	33.	35.7	38.5	41.2		
33%	13.3	15.9	18.6	21.2	23.9	26.6	29.3	31.9	34.6	37.2	39.9	42.6	
34%	12.9	15.5	18.0	20.6	23.2	25.8	28.4	31.0	33.6	36.1	38.7	41.3	
35%	12.5	15.0	17.6	20.0	22.6	25.1	27.6	30.1	32.6	35.2	37.6	40.2	42.7
36%	12.2	14.6	17.1	19.5	22.	24.4	26.8	29.3	31.7	34.2	36.6	39.1	41.5
37%	11.8	14.2	16.6	18.9	21.3	23.7	26.1	28.4	30.9	33.2	35.6	38.	40.4
38%	11.5	13.8	16.1	18.4	20.7	23.1	25.4	27.7	30.0	32.3	34.7	37.0	39.3
39%	11.2	13.5	15.7	18.0	20.2	22.5	24.8	27.0	29.3	31.5	33.8	36.0	38.3
40%	11.	13.2	15.4	17.6	19.8	22.	24.2	26.4	28.6	30.8	33.	35.2	37.4
41%	10.7	12.8	15.0	17.1	19.3	21.5	23.5	25.7	27.8	30.0	32.1	34.3	36.4
42%	10.4	12.5	14.6	16.7	18.8	20.9	23.0	25.1	27.2	29.3	31.4	33.4	35.5
43%	10.2	12.2	14.3	16.3	18.3	20.4	22.4	24.5	26.5	28.6	30.6	32.7	34.7
44%	9.9	11.9	13.9	15.9	17.9	19.9	22.	23.9	25.9	27.9	29.9	31.9	33.9
45%	9.7	11.7	13.6	15.6	17.6	19.5	21.5	23.4	25.4	27.3	29.3	31.2	33.2
46%	9.5	11.4	13.3	15.2	17.2	19.0	21.0	22.9	24.8	26.7	28.6	30.5	32.5
47%	9.3	11.2	13.0	14.9	16.8	18.7	20.5	22.4	24.3	26.1	28.0	29.9	31.7
48%	9.1	11.	12.8	14.6	16.5	18.3	20.1	22.	23.8	25.6	27.5	29.3	31.1
49%	8.9	10.7	12.5	14.3	16.1	17.9	19.7	21.5	23.3	25.1	26.8	28.7	30.5
50%	8.8	10.5	12.3	14.0	15.7	17.6	19.3	21.1	22.8	24.6	26.4	28.1	29.9

SKIM MILK TABLE—6 GALLONS.

EXPLANATION

The figures at the left of the table represent the test of the cream on hand.

The figures at the top of the table represent the per cent to be standardized to, (or the desired test.)

If a 33% cream and skim milk are to be mixed to produce 6 gallons of 10% cream, use the table as follows: Run down the figures at the left of the table until to 33%, then follow the line over the 10% column, and the amount is 14.5 pounds of 33% cream needed. Add enough skim milk to make 6 gallons and the test will then be 10%.

	10%	12%	14%	16%	18%	20%	22%	24%	26%	28%	30%	32%	34%
15%	31.9	38.4	44.7										
16%	30.	36.	42.										
17%	28.2	33.8	39.4	45.1									
18%	26.6	31.9	37.3	42.6									
19%	25.2	30.3	35.3	40.3	45.4								
20%	24.	28.8	33.6	38.4	43.2								
21%	22.8	27.4	31.9	36.5	41.1	45.6							
22%	21.7	26.1	30.5	34.8	39.2	43.6							
23%	20.8	25.0	29.1	33.3	37.5	41.7	45.9						
24%	19.9	24.	27.9	31.9	36.	39.9	43.9						
25%	19.2	23.0	26.8	30.7	34.5	38.4	42.2	46.0					
26%	18.4	22.1	25.8	29.5	33.1	36.9	40.5	44.2					
27%	17.7	21.3	24.8	28.4	31.9	35.5	39.0	42.6	46.2				
28%	17.1	20.5	24.	27.4	30.8	34.2	37.6	41.1	44.5				
29%	16.5	19.8	23.1	26.4	29.7	33.0	36.3	39.7	43.0	46.3			
30%	15.9	19.2	22.3	25.5	28.8	31.9	35.1	38.4	41.5	44.7			
31%	15.4	18.5	21.6	24.7	27.8	30.9	34.0	37.1	40.2	43.3	46.4		
32%	15.	18.	21.	24.	27.	30.	33.	36.	39.	42.	45.		
33%	14.5	17.4	20.3	23.2	26.1	29.0	31.9	34.8	37.8	40.6	43.6	46.5	
34%	14.1	16.9	19.7	22.5	25.3	28.2	31.0	33.8	36.6	39.4	42.3	45.1	
35%	13.6	16.4	19.2	21.9	24.6	27.4	30.1	32.8	35.6	38.4	41.1	43.8	46.6
36%	13.3	15.9	18.6	21.3	24.	26.6	29.2	31.9	34.6	37.3	39.9	42.6	45.3
37%	12.9	15.5	18.1	20.7	23.3	25.9	28.5	31.0	33.7	36.3	38.8	41.4	44.1
38%	12.6	15.1	17.6	20.1	22.6	25.2	27.7	30.3	32.8	35.3	37.8	40.3	42.9
39%	12.3	14.7	17.2	19.6	22.1	24.6	27.0	29.5	31.9	34.4	36.9	39.3	41.8
40%	12.	14.4	16.8	19.2	21.6	24.	26.4	28.8	31.2	33.6	36.	38.4	40.8
41%	11.7	14.0	16.3	18.7	21.0	23.5	25.7	28.0	30.4	32.7	35.1	37.4	39.7
42%	11.4	13.6	15.9	18.2	20.5	22.8	25.1	27.4	29.7	31.9	34.2	36.5	38.8
43%	11.1	13.3	15.6	17.8	20.0	22.3	24.5	26.7	28.9	31.2	33.4	35.7	37.9
44%	10.8	13.0	15.2	17.4	19.6	21.7	24.	26.1	28.3	30.5	32.7	34.8	37.0
45%	10.6	12.7	14.8	17.0	19.2	21.3	23.4	25.5	27.7	29.8	31.9	34.0	36.2
46%	10.3	12.4	14.5	16.6	18.7	20.8	22.9	25.0	27.1	29.1	31.2	33.3	35.4
47%	10.2	12.2	14.2	16.3	18.3	20.4	22.4	24.5	26.5	28.5	30.6	32.6	34.6
48%	9.9	12.	13.9	15.9	18.	19.9	21.9	24.	25.9	27.9	30.	31.9	33.9
49%	9.7	11.7	13.6	15.6	17.5	19.5	21.5	23.4	25.4	27.4	29.3	31.3	33.3
50%	9.6	11.5	13.4	15.3	17.2	19.2	21.1	23.0	24.9	26.8	28.8	30.7	32.6

SKIM MILK TABLE—7 GALLONS.

EXPLANATION

The figures at the left of the table represent the test of the cream on hand.

The figures at the top of the table represent the per cent to be standardized to, (or the desired test.)

If a 31% cream and skim milk are to be mixed to produce 7 gallons of 22% cream, use the table as follows: Run down the figures at the left of the table until to 31%, then follow the line over to the 22% column, and the amount is 39.6 pounds of 31% cream needed. Add enough skim milk to make 7 gallons and the test will then be 22%.

	10%	12%	14%	16%	18%	20%	22%	24%	26%	28%	30%	32%	34%
15%	37.3	44.8	52.2										
16%	35.	42.	49.										
17%	32.9	39.4	46.0	52.6									
18%	31.0	37.3	43.5	49.7									
19%	29.4	35.3	41.2	47.1	52.9								
20%	28.	33.6	39.2	44.8	50.4								
21%	26.6	31.9	37.3	42.6	47.9	53.2							
22%	25.4	30.5	35.6	40.6	45.7	50.8							
23%	24.2	29.1	34.0	38.9	43.8	48.6	53.5						
24%	23.3	28.	32.6	37.3	42.	46.6	51.3						
25%	22.4	26.8	31.3	35.8	40.3	44.8	49.2	53.7					
26%	21.4	25.8	30.1	34.4	38.7	43.0	47.3	51.6					
27%	20.7	24.8	28.9	33.1	37.3	41.4	45.5	49.7	53.9				
28%	19.9	23.9	28.	31.9	35.9	39.9	43.9	47.9	51.9				
29%	19.2	23.1	27.0	30.8	34.7	38.5	42.4	46.3	50.1	54.0			
30%	18.6	22.4	26.1	29.8	33.6	37.3	41.0	44.8	48.5	52.2			
31%	18.0	21.6	25.2	28.8	32.4	36.1	39.6	43.3	46.9	50.5	54.1		
32%	17.5	21.	24.5	28.	31.5	35.	38.5	42.	45.5	49.	52.5		
33%	16.9	20.3	23.7	27.0	30.5	33.8	37.3	40.6	44.1	47.4	50.8	54.2	
34%	16.4	19.7	23.0	26.3	29.6	32.9	36.1	39.4	42.7	46.0	49.3	52.6	
35%	15.9	19.1	22.4	25.5	28.7	31.9	35.1	38.3	41.5	44.8	47.9	51.1	54.3
36%	15.5	18.6	21.7	24.8	28.	31.0	34.1	37.3	40.3	43.5	46.6	49.7	52.8
37%	15.1	18.1	21.1	24.1	27.2	30.2	33.2	36.2	39.3	42.3	45.3	48.3	51.4
38%	14.7	17.6	20.5	23.5	26.4	29.4	32.4	35.3	38.2	41.2	44.1	47.1	50.0
39%	14.3	17.2	20.0	22.9	25.8	28.7	31.5	34.4	37.3	40.1	43.0	45.9	48.7
40%	14.	16.8	19.6	22.4	25.2	28.	30.8	33.6	36.4	39.2	42.	44.8	47.6
41%	13.6	16.3	19.1	21.8	24.5	27.4	30.0	32.7	35.4	38.2	40.9	43.6	46.4
42%	13.3	15.9	18.6	21.2	23.9	26.6	29.3	31.9	34.6	37.3	39.9	42.6	45.2
43%	13.0	15.6	18.2	20.7	23.3	26.0	28.6	31.2	33.8	36.4	39.0	41.6	44.2
44%	12.6	15.2	17.7	20.3	22.8	25.4	28.	30.5	33.0	35.6	38.1	40.6	43.2
45%	12.3	14.9	17.3	19.8	22.4	24.8	27.3	29.8	32.3	34.7	37.3	39.7	42.2
46%	12.1	14.5	17.0	19.4	21.9	24.2	26.7	29.1	31.6	34.0	36.4	38.9	41.3
47%	11.9	14.2	16.6	19.0	21.4	23.8	26.1	28.6	30.9	33.3	35.7	38.0	40.4
48%	11.6	14.	16.3	18.6	21.	23.3	25.6	28.	30.3	32.6	35.	37.3	39.6
49%	11.4	13.6	15.9	18.2	20.5	22.8	25.1	27.3	29.6	31.9	34.2	36.5	38.8
50%	11.2	13.4	15.6	17.9	20.1	22.4	24.6	26.8	29.1	31.3	33.6	35.8	38.0

SKIM MILK TABLE—8 GALLONS.

EXPLANATION

The figures at the left of the table represent the test of the cream on hand.

The figures at the top of the table represent the per cent to be standardized to, (or the desired test.)

If a 20% cream and skim milk are to be mixed to produce 8 gallons of 18% cream, use the table as follows: Run down the figures at the left of the table until to 20%, then follow the line over to the 18% column, and the amount is 57.6 pounds of 20% cream needed. Add enough skim milk to make 8 gallons and the test will then be 18%.

	10%	12%	14%	16%	18%	20%	22%	24%	26%	28%	30%	32%	34%
15%	42.6	51.2	59.6										
16%	40.0	48.	56.										
17%	37.6	45.1	52.6	60.1									
18%	35.5	42.6	49.7	56.8									
19%	33.6	40.4	47.1	53.8	60.5								
20%	32.	38.4	44.8	51.2	57.6								
21%	30.4	36.5	42.6	48.7	54.8	60.8							
22%	29.0	34.8	40.7	46.4	52.3	58.1							
23%	27.7	33.3	38.8	44.4	50.0	55.6	61.2						
24%	26.6	32.	37.2	42.6	48.	53.2	58.6						
25%	25.6	30.7	35.8	40.9	46.0	51.2	56.3	61.4					
26%	24.5	29.5	34.4	39.3	44.2	49.2	54.0	59.0					
27%	23.6	28.4	33.1	37.9	42.6	47.3	52.0	56.8	61.6				
28%	22.8	27.3	32.	36.5	41.1	45.6	50.2	54.8	59.3				
29%	22.	26.4	30.8	35.2	39.6	44.0	48.4	52.9	57.3	61.7			
30%	21.2	25.6	29.8	34.0	38.4	42.6	46.8	51.2	55.4	59.6			
31%	20.6	24.7	28.8	32.9	37.1	41.2	45.3	49.5	53.6	57.7	61.9		
32%	20.	24.	28.	32.	36.	40.	44.	48.	52.	56.	60.		
33%	19.3	23.2	27.1	30.9	34.8	38.7	42.6	46.4	50.4	54.2	58.1	62.	
34%	18.8	22.5	26.3	30.0	33.8	37.6	41.3	45.1	48.8	52.6	56.4	60.1	
35%	18.2	21.9	25.6	29.2	32.8	36.5	40.1	43.8	47.5	51.2	54.8	58.4	62.1
36%	17.7	21.2	24.8	28.4	32.	35.5	39.0	42.6	46.1	49.7	53.2	56.8	60.4
37%	17.2	20.7	24.1	27.6	31.1	34.5	38.	41.4	44.9	48.4	51.8	55.2	58.8
38%	16.8	20.1	23.5	26.8	30.2	33.6	37.0	40.4	43.7	47.1	50.4	53.8	57.2
39%	16.4	19.6	22.9	26.2	29.5	32.8	36.0	39.3	42.6	45.9	49.2	52.4	55.7
40%	16.	19.2	22.4	25.6	28.8	32.	35.2	38.4	41.6	44.8	48.	51.2	54.4
41%	15.6	18.7	21.8	24.9	28.0	31.3	34.3	37.4	40.5	43.6	46.8	49.9	53.0
42%	15.2	18.2	21.2	24.3	27.3	30.4	33.5	36.5	39.6	42.6	45.6	48.7	51.7
43%	14.8	17.8	20.8	23.7	26.7	29.7	32.7	35.6	38.6	41.6	44.6	47.6	50.5
44%	14.4	17.4	20.3	23.2	26.1	29.0	32.	34.8	37.7	40.7	43.6	46.4	49.4
45%	14.1	17.0	19.8	22.7	25.6	28.4	31.2	34.0	36.9	39.7	42.6	45.4	48.3
46%	13.8	16.6	19.4	22.2	25.0	27.7	30.5	33.3	36.1	38.8	41.6	44.4	47.2
47%	13.6	16.3	19.0	21.7	24.4	27.2	29.9	32.7	35.3	38.0	40.8	43.5	46.2
48%	13.2	16.	18.6	21.2	24.	26.6	29.2	32.	34.6	37.2	40.	42.6	45.2
49%	13.0	15.6	18.2	20.8	23.4	26.0	28.7	31.2	33.9	36.5	39.1	41.7	44.4
50%	12.8	15.3	17.9	20.4	23.0	25.6	28.1	30.7	33.2	35.8	38.4	40.9	43.5

SKIM MILK TABLE—9 GALLONS.

EXPLANATION

The figures at the left of the table represent the test of the cream on hand.

The figures at the top of the table represent the per cent to be standardized to, (or the desired test.)

If a 16% cream and skim milk are to be mixed to produce 9 gallons of 14% cream, use the table as follows: Run down the figures at the left of the table until to 16%, then follow the line over to the 14% column, and the amount is 63 pounds of 16% cream needed. Add enough skim milk to make 9 gallons and the test will then be 14%.

	10%	12%	14%	16%	18%	20%	22%	24%	26%	28%	30%	32%	34%
15%	47.9	57.6	67.1										
16%	45.	54.	63.										
17%	42.3	50.7	59.2	67.6									
18%	39.9	47.9	55.9	63.9									
19%	37.8	45.4	53.0	60.5	68.1								
20%	36.	43.2	50.4	57.6	64.8								
21%	34.2	41.1	47.9	54.8	61.6	68.4							
22%	32.6	39.2	45.8	52.2	58.8	65.4							
23%	31.2	37.5	43.7	50.0	56.3	62.5	68.8						
24%	29.9	36.	41.9	47.9	54.	59.9	65.9						
25%	28.8	34.5	40.3	46.0	51.8	57.6	63.3						
26%	27.6	32.2	38.7	44.2	49.9	55.3	60.8	66.4					
27%	26.6	31.9	37.2	42.6	47.9	53.2	58.5	63.9	69.3				
28%	25.6	30.7	36.	41.1	46.2	51.3	56.5	61.6	66.7				
29%	24.7	29.7	34.7	39.6	44.6	49.5	54.5	59.5	64.5	69.4			
30%	23.9	28.8	33.5	38.3	43.2	47.9	52.7	57.6	62.3	67.1			
31%	23.2	27.8	32.4	37.0	41.7	46.4	51.0	55.7	60.3	64.9	69.6		
32%	22.5	27.	31.5	36.	40.5	45.	49.5	54.	58.5	63.	67.5		
33%	21.7	26.1	30.5	34.8	39.2	43.5	47.9	52.2	56.7	61.0	65.4	69.7	
34%	21.1	25.3	29.6	33.8	38.0	42.3	46.5	50.7	54.9	59.2	63.4	67.6	
35%	20.5	24.6	28.8	32.8	36.9	41.1	45.1	49.3	53.4	57.6	61.6	65.7	69.9
36%	19.9	23.9	27.9	31.9	36.0	39.9	43.9	47.9	51.9	55.9	59.9	63.9	67.9
37%	19.4	23.3	27.1	31.0	35.0	38.8	42.7	46.6	50.5	54.4	58.3	62.1	66.1
38%	18.9	22.6	26.4	30.2	34.0	37.8	41.6	45.4	49.2	53.0	56.7	60.5	64.3
39%	18.4	22.1	25.8	29.5	33.2	36.9	40.5	44.2	47.9	51.6	55.3	59.0	62.7
40%	18.	21.6	25.2	28.8	32.4	36.	39.6	43.2	46.8	50.4	54.	57.6	61.2
41%	17.5	21.0	24.5	28.0	31.5	35.2	38.6	42.1	45.6	49.1	52.6	56.1	59.6
42%	17.1	20.5	23.9	27.3	30.7	34.2	37.7	41.1	44.5	47.9	51.3	54.8	58.2
43%	16.7	20.0	23.4	26.7	30.0	33.4	36.8	40.1	43.4	46.8	50.2	53.5	56.8
44%	16.2	19.6	22.8	26.1	29.4	32.6	36.	39.2	42.4	45.8	49.0	52.2	55.6
45%	15.9	19.1	22.3	25.5	28.8	31.9	35.1	38.3	41.5	44.7	47.9	51.1	54.3
46%	15.5	18.7	21.8	25.0	28.1	31.2	34.3	37.5	40.6	43.7	46.8	50.0	53.1
47%	15.3	18.3	21.4	24.4	27.5	30.6	33.6	36.8	39.7	42.8	45.9	48.9	52.0
48%	14.9	18.	20.9	23.9	27.	29.9	32.9	36.	38.9	41.9	45.	47.9	50.9
49%	14.6	17.5	20.5	23.4	26.3	29.3	32.3	35.1	38.1	41.1	44.0	46.9	49.9
50%	14.4	17.2	20.1	23.0	25.9	28.8	31.6	34.5	37.4	40.3	43.2	46.0	48.9

SKIM MILK TABLE—10 GALLONS.

EXPLANATION

The figures at the left of the table represent the test of the cream on hand.

The figures at the top of the table represent the per cent to be standardized to, (or the desired test.)

If a 40% cream and skim milk are to be mixed to produce 10 gallons of 20% cream, use the table as follows: Run down the figures at the left of the table until to 40%, then follow the line over to the 20% column, and the amount is 40 pounds of 40% cream needed. Add enough skim milk to make 10 gallons and the test will then be 20%.

	10%	12%	14%	16%	18%	20%	22%	24%	26%	28%	30%	32%	34%
15%	53.3	64.	74.6										
16%	50.	60.	70.										
17%	47.	56.4	65.8	75.2									
18%	44.4	53.3	62.2	71.1									
19%	42.1	50.5	58.9	67.3	75.7								
20%	40.	48.	56.	64.	72.								
21%	38.	45.7	53.3	60.9	68.5	76.1							
22%	36.3	43.6	50.9	58.1	65.4	72.7							
23%	34.7	41.7	48.6	55.6	62.6	69.5	76.5						
24%	33.3	40.	46.6	53.3	60.	66.6	73.3						
25%	32.	38.4	44.8	51.2	57.6	64.	70.4	76.8					
26%	30.7	36.9	43.	49.2	55.3	61.5	67.6	73.8					
27%	29.6	35.5	41.4	47.4	53.3	59.2	65.1	71.1	77.				
28%	28.5	34.2	40.	45.7	51.4	57.1	62.8	68.5	74.2				
29%	27.5	33.1	38.6	44.1	49.6	55.1	60.6	66.2	71.7	77.2			
30%	26.6	32.	37.3	42.6	48.	53.3	58.6	64.	69.3	74.6			
31%	25.8	30.9	36.1	41.2	46.4	51.6	56.7	61.9	67.	72.2	77.4		
32%	25.	30.	35.	40.	45.	50.	55.	60.	65.	70.	75.		
33%	24.2	29.	33.9	38.7	43.6	48.4	53.3	58.1	63.	67.8	72.7	77.5	
34%	23.5	28.2	32.9	37.6	42.3	47.	51.7	56.4	61.1	65.8	70.5	75.2	
35%	22.8	27.4	32.	36.5	41.1	45.7	50.2	54.8	59.4	64.	68.5	73.1	77.7
36%	22.2	26.6	31.1	35.5	40.	44.4	48.8	53.3	57.7	62.2	66.6	71.1	75.5
37%	21.6	25.9	30.2	34.5	38.9	43.2	47.5	51.8	56.2	60.5	64.8	69.1	73.5
38%	21.	25.2	29.4	33.6	37.8	42.1	46.3	50.5	54.7	58.9	63.1	67.3	71.5
39%	20.5	24.6	28.7	32.8	36.9	41.	45.1	49.2	53.3	57.4	61.5	65.6	69.7
40%	20.	24.	28.	32.	36.	40.	44.	48.	52.	56.	60.	64.	68.
41%	19.5	23.4	27.3	31.2	35.1	39.2	42.9	46.8	50.7	54.6	58.5	62.4	66.3
42%	19.	22.8	26.6	30.4	34.2	38.	41.9	45.7	49.5	53.3	57.1	60.9	64.7
43%	18.6	22.3	26.	29.7	33.4	37.2	40.9	44.6	48.3	52.	55.8	59.5	63.2
44%	18.1	21.8	25.4	29.	32.7	36.3	40.	43.6	47.2	50.9	54.5	58.1	61.8
45%	17.7	21.3	24.8	28.4	32.	35.5	39.1	42.6	46.2	49.7	53.3	56.8	60.4
46%	17.3	20.8	24.3	27.8	31.3	34.7	38.2	41.7	45.2	48.6	52.1	55.6	59.1
47%	17.	20.4	23.8	27.2	30.6	34.	37.4	40.9	44.2	47.6	51.	54.4	57.8
48%	16.6	20.	23.3	26.6	30.	33.3	36.6	40.	43.3	46.6	50.	53.3	56.6
49%	16.3	19.5	22.8	26.1	29.3	32.6	35.9	39.1	42.4	45.7	48.9	52.2	55.5
50%	16.	19.2	22.4	25.6	28.8	32.	35.2	38.4	41.6	44.8	48.	51.2	54.4

SKIM MILK TABLE—20 GALLONS.

EXPLANATION

The figures at the left of the table represent the test of the cream on hand.

The figures at the top of the table represent the per cent to be standardized to, (or the desired test.)

If a 19% cream and skim milk are to be mixed to produce 20 gallons of 10% cream, use the table as follows: Run down the figures at the left of the table until to 19%, then follow the line over to the 10% column, and the amount is 84.2 pounds of 19% cream needed. Add enough skim milk to make 20 gallons and the test will then be 10%.

	10%	12%	14%	16%	18%	20%	22%	24%	26%	28%	30%	32%	34%
15%	106.6	128.0	149.2										
16%	100.0	120.0	140.0										
17%	94.0	112.8	131.6	150.4									
18%	88.8	106.6	124.4	142.2									
19%	84.2	101.0	117.8	134.6	151.4								
20%	80.0	96.0	112.0	128.0	144.0								
21%	76.0	91.4	106.6	121.8	137.0	152.2							
22%	72.6	87.2	101.8	116.2	130.8	145.4							
23%	69.4	83.4	97.2	111.2	125.2	139.0	153.0						
24%	66.6	80.0	93.2	106.6	120.0	133.2	146.6						
25%	64.0	76.8	89.6	102.4	115.2	128.0	140.8	153.6					
26%	61.4	73.8	86.0	98.4	110.6	123.0	135.2	147.6					
27%	59.2	71.0	82.8	94.8	106.6	118.4	130.2	142.2	154.0				
28%	57.0	68.4	80.0	91.4	102.8	114.2	125.6	137.0	148.4				
29%	55.0	66.2	77.2	88.2	99.2	110.2	121.2	132.4	143.4	154.4			
30%	53.2	64.0	74.4	85.2	96.0	106.6	117.2	128.0	138.6	149.2			
31%	51.6	61.8	72.2	82.4	92.8	103.2	113.4	123.8	134.0	144.4	154.8		
32%	50.0	60.0	70.0	80.0	90.0	100.0	110.0	120.0	130.0	140.0	150.0		
33%	48.4	58.0	67.8	77.4	87.2	96.8	106.6	116.2	126.0	135.6	145.4	155.0	
34%	47.0	56.4	65.8	75.2	84.6	94.0	103.4	112.8	122.2	131.6	141.0	150.4	
35%	45.6	54.8	64.0	73.0	82.2	91.4	100.4	109.6	118.8	128.0	137.0	146.2	155.4
36%	44.4	53.2	62.2	71.0	80.0	88.8	97.6	106.6	115.4	124.4	133.2	142.2	151.0
37%	43.2	51.8	60.4	69.0	77.8	86.4	95.0	103.6	112.4	121.0	129.6	138.2	147.0
38%	42.0	50.4	58.8	67.2	75.6	84.2	92.6	101.0	109.4	117.5	126.2	134.6	143.0
39%	41.0	49.2	57.4	65.6	73.8	82.0	90.2	98.4	106.6	114.8	123.0	131.2	139.4
40%	40.0	48.0	56.0	64.0	72.0	80.0	88.0	96.0	104.0	112.0	120.0	128.0	136.0
41%	39.0	46.8	54.6	62.4	70.2	78.4	85.8	93.6	101.4	109.2	117.0	124.8	132.6
42%	38.0	45.6	53.2	60.8	68.4	76.0	83.8	91.4	99.0	106.6	114.2	121.8	129.4
43%	37.2	44.6	52.0	59.4	66.8	74.4	81.8	89.2	96.6	104.0	111.6	119.0	126.4
44%	36.2	43.6	50.8	58.0	65.4	72.6	80.0	87.2	94.4	101.8	109.0	116.2	123.6
45%	35.4	42.6	49.6	56.8	64.0	71.0	78.2	85.2	92.4	99.4	106.6	113.6	120.8
46%	34.6	41.6	48.6	55.6	62.6	69.4	76.4	83.4	90.4	97.2	104.2	111.2	118.2
47%	34.0	40.8	47.6	54.4	61.2	68.0	74.8	81.8	88.4	95.2	102.0	108.8	115.6
48%	33.2	40.0	46.6	53.2	60.0	66.6	73.2	80.0	86.6	93.2	100.0	106.6	113.2
49%	32.6	39.0	45.0	52.0	58.6	65.2	71.8	78.2	84.8	91.4	97.8	104.4	111.0
50%	32.0	38.4	44.8	51.2	57.6	64.0	70.4	76.8	83.2	89.6	96.0	102.4	108.8

SKIM MILK TABLE—30 GALLONS.

EXPLANATION

The figures at the left of the table represent the test of the cream on hand.

The figures at the top of the table represent the per cent to be standardized to, (or the desired test.)

If a 26% cream and skim milk are to be mixed to produce 30 gallons of 16% cream, use the table as follows: Run down the figures at the left of the table until to 26%, then follow the line over to the 16% column, and the amount is 147.6 pounds of 26% cream needed. Add enough skim milk to make 30 gallons and the test will then be 16%.

	10%	12%	14%	16%	18%	20%	22%	24%	26%	28%	30%	32%	34%
15%	159.9	192.0	223.8										
16%	150.0	180.0	210.0										
17%	141.0	169.2	197.4	225.6									
18%	133.2	159.9	186.6	213.3									
19%	126.3	151.5	176.7	201.9	227.1								
20%	120.0	144.0	168.0	192.0	216.0								
21%	114.0	137.1	159.9	182.7	205.5	228.3							
22%	108.9	130.8	152.7	174.3	196.2	218.1							
23%	104.1	125.1	145.8	166.8	187.8	208.5	229.5						
24%	99.9	120.0	139.8	159.9	180.0	199.8	219.9						
25%	96.0	115.2	134.4	153.6	172.8	192.0	211.2	230.4					
26%	92.1	110.7	129.0	147.6	165.9	184.7	202.8	221.4					
27%	88.8	106.5	124.5	142.2	159.9	177.6	195.3	213.3	231.0				
28%	85.5	102.6	120.0	137.1	154.2	171.3	188.4	205.5	222.6				
29%	82.5	99.3	115.8	132.3	148.8	165.3	181.8	198.6	215.1	231.6			
30%	79.8	96.0	111.9	127.8	144.0	159.9	175.8	192.0	207.9	223.8			
31%	77.4	92.7	108.3	123.6	139.2	154.8	170.1	185.7	201.0	216.6	232.2		
32%	75.0	90.0	105.0	120.0	135.0	150.0	165.0	180.0	195.0	210.0	225.0		
33%	72.6	87.0	101.7	116.1	130.8	145.2	159.9	174.3	189.0	203.4	218.1	232.5	
34%	70.5	84.6	98.7	112.8	126.9	141.0	155.1	169.2	183.3	197.4	211.5	225.6	
35%	68.4	82.2	96.0	109.5	123.3	137.1	150.6	164.4	178.2	192.0	205.5	219.3	233.1
36%	66.6	79.8	93.3	106.5	120.0	133.2	146.4	159.9	173.1	186.6	199.8	213.3	226.5
37%	64.8	77.7	90.6	103.5	116.7	129.6	142.5	155.4	168.0	181.5	194.4	207.3	220.5
38%	63.0	75.6	88.2	100.8	113.4	126.3	138.9	151.5	164.1	176.7	189.3	201.9	214.5
39%	61.5	73.8	86.1	98.4	110.7	123.0	135.3	147.6	159.9	172.2	184.5	196.8	209.1
40%	60.0	72.0	84.0	96.0	108.0	120.0	132.0	144.0	156.0	168.0	180.0	192.0	204.0
41%	58.5	70.2	81.9	93.6	105.3	117.6	128.7	140.0	152.1	163.8	175.5	187.2	198.9
42%	57.0	68.4	79.8	91.2	102.6	114.0	125.7	137.1	148.5	159.9	171.3	182.7	194.1
43%	55.8	66.9	78.0	89.1	100.2	111.6	122.7	133.8	144.9	156.0	167.4	178.5	189.6
44%	54.3	65.4	76.2	87.0	98.1	108.9	120.0	130.8	141.6	152.7	163.5	174.3	185.4
45%	53.1	63.9	74.4	85.2	96.0	106.5	117.3	127.8	138.6	149.1	159.9	170.4	181.2
46%	51.9	62.4	72.9	83.4	93.9	104.1	114.6	125.1	135.6	145.8	156.3	166.8	177.3
47%	51.0	61.2	71.4	81.6	91.8	102.0	112.2	122.7	132.6	142.8	153.0	163.2	173.4
48%	49.8	60.0	69.9	79.8	90.0	99.9	109.8	120.0	129.9	139.8	150.0	159.9	169.8
49%	48.9	58.5	68.4	78.3	87.9	97.8	107.7	117.3	127.2	137.1	146.7	156.6	166.5
50%	48.0	57.6	67.2	76.8	86.4	96.0	105.6	115.2	124.8	134.4	144.0	153.6	163.2

SKIM MILK TABLE—40 GALLONS.

EXPLANATION

The figures at the left of the table represent the test of the cream on hand.

The figures at the top of the table represent the per cent to be standardized to, (or the desired test.)

If a 44% cream and skim milk are to be mixed to produce 40 gallons of 28% cream, use the table as follows: Run down the figures at the left of the table until to 44%, then follow the line over to the 28% column, and the amount is 203.6 pounds of 44% cream needed. Add enough skim milk to make 40 gallons and the test will then be 28%.

	10%	12%	14%	16%	18%	20%	22%	24%	26%	28%	30%	32%	34%
15%	213.2	256.0	298.4										
16%	200.0	240.0	280.0										
17%	188.0	225.6	263.2	300.8									
18%	177.6	213.2	248.8	284.4									
19%	168.4	202.0	235.6	269.2	302.8								
20%	160.0	192.0	224.0	256.0	288.0								
21%	152.0	182.8	213.2	243.6	274.0	304.4							
22%	145.2	174.4	203.6	232.4	261.6	290.8							
23%	138.8	166.8	194.4	222.4	250.4	278.0	306.0						
24%	133.2	160.0	186.4	213.2	240.0	266.4	293.2						
25%	128.0	153.6	179.2	204.8	230.4	256.0	281.6	307.2					
26%	122.8	147.6	172.0	196.8	221.2	246.0	270.4	295.2					
27%	118.4	142.0	165.6	189.6	213.2	236.8	260.4	284.4	308.0				
28%	114.0	136.8	160.0	182.8	205.6	228.4	251.2	274.0	296.8				
29%	110.0	132.4	154.4	176.4	198.4	220.4	242.4	264.8	286.8	308.8			
30%	106.4	128.0	149.2	170.4	192.0	213.2	234.4	256.0	277.2	298.4			
31%	103.2	123.6	144.4	164.8	185.6	206.4	226.8	247.6	268.4	288.8	309.6		
32%	100.0	120.0	140.0	160.0	180.0	200.0	220.0	240.0	260.0	280.0	300.0		
33%	96.8	116.0	135.6	154.8	174.4	193.6	213.2	232.4	252.0	271.2	290.8	310.0	
34%	94.0	112.8	131.6	150.4	169.2	188.0	206.8	225.6	244.4	263.2	282.0	300.8	
35%	91.2	109.6	128.0	146.0	164.4	182.8	200.8	219.2	237.6	256.0	274.0	292.4	310.8
36%	88.8	106.4	124.4	142.0	160.0	177.6	195.2	213.2	230.8	248.8	266.4	284.4	302.0
37%	86.4	103.6	120.8	138.0	155.6	172.8	190.0	207.2	224.8	242.0	259.2	276.4	294.0
38%	84.0	100.8	117.6	134.4	151.2	168.4	185.2	202.0	218.8	235.6	252.4	269.2	286.0
39%	82.0	98.4	114.8	131.2	147.6	164.0	180.4	196.8	213.2	229.6	246.0	262.4	278.8
40%	80.0	96.0	112.0	128.0	144.0	160.0	176.0	192.0	208.0	224.0	240.0	256.0	272.0
41%	78.0	93.6	109.2	124.8	140.4	156.8	171.6	187.2	202.8	218.4	234.0	249.6	265.2
42%	76.0	91.2	106.4	121.6	136.8	152.0	167.6	182.8	198.0	213.2	228.4	243.6	258.8
43%	74.4	89.2	104.0	118.8	133.6	148.8	163.6	178.4	193.2	208.0	223.2	238.0	252.8
44%	72.4	87.2	101.6	116.0	130.8	145.2	160.0	174.4	188.8	203.6	218.0	232.4	247.2
45%	70.8	85.2	99.2	113.6	128.0	142.0	156.4	170.4	184.8	198.8	213.2	227.2	241.6
46%	69.2	83.2	97.2	111.2	125.2	138.8	152.8	166.8	180.8	194.4	208.4	222.4	236.4
47%	68.0	81.6	95.2	108.8	122.4	136.0	149.6	163.6	176.8	190.4	204.0	217.6	231.2
48%	66.4	80.0	93.2	106.4	120.0	133.2	146.4	160.0	173.2	186.4	200.0	213.2	226.4
49%	65.2	78.0	91.2	104.4	117.2	130.4	143.6	156.4	169.6	182.8	195.6	208.8	222.0
50%	64.0	76.8	89.6	102.4	115.2	128.0	140.8	153.6	166.4	179.2	192.0	204.8	217.6

SKIM MILK TABLE—50 GALLONS.

EXPLANATION

The figures at the left of the table represent the test of the cream on hand.

The figures at the top of the table represent the per cent to be standardized to, (or the desired test.)

If a 45% cream and skim milk are to be mixed to produce 50 gallons of 18% cream, use the table as follows: Run down the figures at the left of the table until to 45%, then follow the line over to the 18% column, and the amount is 160 pounds of 45% cream needed. Add enough skim milk to make 50 gallons and the test will then be 18%.

	10%	12%	14%	16%	18%	20%	22%	24%	26%	28%	30%	32%	34%
15%	266.5	320.0	373.0										
16%	250.0	300.0	350.0										
17%	235.0	282.0	329.0	376.0									
18%	222.0	266.5	311.0	355.5									
19%	210.5	252.5	294.5	336.5	378.5								
20%	200.0	240.0	280.0	320.0	360.0								
21%	190.0	225.0	266.5	304.5	342.5	380.5							
22%	181.5	218.0	254.5	290.5	327.0	363.5							
23%	173.5	208.5	243.0	278.0	313.0	347.5	382.5						
24%	166.5	200.0	233.0	266.5	300.0	333.0	366.5						
25%	160.0	192.0	224.0	256.0	288.0	320.0	352.0	384.0					
26%	153.5	184.5	215.0	245.0	276.5	307.5	338.0	369.0					
27%	148.0	177.5	207.0	237.0	266.5	296.0	325.5	355.5	385.0				
28%	142.5	171.0	200.0	228.5	257.0	285.5	314.0	342.5	371.0				
29%	137.5	165.5	193.0	220.5	248.0	275.5	303.0	331.0	358.5	386.0			
30%	133.0	160.0	186.5	213.0	240.0	266.5	293.0	320.0	346.5	373.0			
31%	129.0	154.5	180.5	206.0	232.0	258.0	283.5	309.5	335.5	361.0	387.0		
32%	125.0	150.0	175.0	200.0	225.0	250.0	275.0	300.0	325.0	350.0	375.0		
33%	121.0	145.0	169.5	193.5	218.0	242.0	266.5	290.5	315.0	339.0	363.5	387.5	
34%	117.5	141.0	164.5	188.0	211.5	235.0	258.5	282.0	305.5	329.0	352.5	376.0	
35%	114.0	137.0	160.0	182.5	205.5	228.5	251.0	274.0	297.0	320.0	342.5	365.5	388.5
36%	111.0	133.0	155.5	177.5	200.0	222.0	244.0	266.5	288.5	311.0	333.0	355.5	377.5
37%	108.0	129.5	151.0	172.5	194.5	216.0	237.5	259.0	281.0	302.5	324.0	345.5	367.5
38%	105.0	126.0	147.0	168.0	189.0	210.5	231.5	252.5	273.5	294.5	315.5	336.5	357.5
39%	102.5	123.0	143.5	164.0	184.5	205.0	225.5	246.0	266.5	287.0	307.5	328.0	348.5
40%	100.0	120.0	140.0	160.0	180.0	200.0	220.0	240.0	260.0	280.0	300.0	320.0	340.0
41%	97.5	117.0	136.5	156.0	175.5	196.0	214.5	234.0	253.5	273.0	292.5	312.0	331.5
42%	95.0	114.0	133.0	152.0	171.0	190.0	209.5	228.5	247.5	266.5	285.5	304.5	323.5
43%	93.0	111.5	130.0	148.5	167.0	186.0	204.5	223.0	241.5	260.0	279.0	297.5	316.0
44%	90.5	109.0	127.0	145.0	163.5	181.5	200.0	218.0	236.0	254.5	272.5	290.5	309.0
45%	88.5	106.5	124.0	142.0	160.0	177.5	195.5	213.0	231.0	248.5	266.5	284.0	302.0
46%	86.5	104.0	121.5	139.0	156.5	173.5	191.0	208.5	226.0	243.0	260.5	278.0	295.5
47%	85.0	102.0	119.0	136.0	153.0	170.0	187.0	204.5	221.0	238.0	255.0	272.0	289.0
48%	83.0	100.0	116.5	133.0	150.0	166.5	183.0	200.0	216.5	233.0	250.0	266.5	283.0
49%	81.5	97.5	114.0	130.5	146.5	163.0	179.5	195.5	212.0	228.5	244.5	261.0	277.5
50%	80.0	96.0	112.0	128.0	143.0	160.0	176.0	192.0	208.0	224.0	240.0	256.0	272.0

SKIM MILK TABLE—60 GALLONS.

EXPLANATION

The figures at the left of the table represent the test of the cream on hand.

The figures at the top of the table represent the per cent to be standardized to, (or the desired test.)

If a 34% cream and skim milk are to be mixed to produce 60 gallons of 20% cream, use the table as follows: Run down the figures at the left of the table until to 34%, then follow the line over to the 20% column, and the amount is 282 pounds of 34% cream needed. Add enough skim milk to make 60 gallons and the test will then be 20%.

	10%	12%	14%	16%	18%	20%	22%	24%	26%	28%	30%	32%	34%
15%	319.8	384.0	447.6										
16%	300.0	360.0	420.0										
17%	282.0	338.4	394.8	451.2									
18%	266.4	319.8	373.2	426.6									
19%	252.6	303.0	353.4	403.8	454.2								
20%	240.0	288.0	336.0	384.0	432.0								
21%	228.0	274.2	319.8	365.4	411.0	456.6							
22%	217.8	261.6	305.4	348.6	392.4	436.2							
23%	208.2	250.2	291.6	333.6	375.6	417.0	459.0						
24%	199.8	240.0	279.6	319.8	360.0	399.6	439.8						
25%	192.0	230.4	268.8	307.2	345.6	384.0	422.4	460.8					
26%	184.0	221.4	258.0	295.2	331.8	369.0	405.6	442.8					
27%	177.6	213.0	248.4	284.4	319.8	355.2	390.6	426.6	462.0				
28%	171.0	205.2	240.0	274.2	308.4	342.6	376.8	411.0	445.2				
29%	165.0	198.6	231.6	264.6	297.6	330.6	363.6	397.2	430.2	463.2			
30%	159.6	192.0	223.8	255.6	288.0	319.8	351.6	384.0	415.8	447.6			
31%	154.8	185.4	216.6	247.2	278.4	309.6	340.2	371.4	402.0	433.2	464.4		
32%	150.0	180.0	210.0	240.0	270.0	300.0	330.0	360.0	390.0	420.0	450.0		
33%	145.2	174.0	203.4	232.2	261.6	290.4	319.8	348.6	378.0	406.8	436.2	465.0	
34%	141.0	169.2	197.4	225.6	253.8	282.0	310.2	338.4	366.6	394.8	423.0	451.2	
35%	136.8	164.4	192.0	219.0	246.6	274.2	301.2	328.8	356.4	384.0	411.0	438.6	466.2
36%	133.2	159.6	186.6	213.0	240.0	266.4	292.8	319.8	346.2	373.2	399.6	426.6	453.0
37%	129.6	155.4	181.2	207.0	233.4	259.2	285.0	310.8	337.2	363.0	388.8	414.6	441.0
38%	126.0	151.2	176.4	201.6	226.8	252.6	277.8	303.0	328.2	353.4	378.6	403.8	429.0
39%	123.0	147.6	172.2	196.8	221.4	246.0	270.6	295.2	319.8	344.4	369.0	393.6	418.2
40%	120.0	144.0	168.0	192.0	216.0	240.0	264.0	288.0	312.0	336.0	360.0	384.0	408.0
41%	117.0	140.4	163.8	187.2	210.6	235.2	257.4	280.8	304.2	327.6	351.0	374.4	397.8
42%	114.0	136.8	159.6	182.4	205.2	228.0	251.4	274.2	297.0	319.8	342.6	365.4	388.2
43%	111.6	133.8	156.0	178.2	200.4	223.2	245.4	267.6	289.8	312.0	334.8	357.0	379.2
44%	108.6	130.8	152.4	174.0	196.2	217.8	240.0	261.6	283.2	305.4	327.0	348.6	370.8
45%	106.2	127.8	148.8	170.4	192.0	213.0	234.6	255.6	277.2	298.2	319.8	340.8	362.4
46%	103.8	124.8	145.8	166.8	187.8	208.2	229.2	250.2	271.2	291.6	312.6	333.6	354.6
47%	102.0	122.4	142.8	163.2	183.6	204.0	224.4	245.4	265.2	285.6	306.0	326.4	346.8
48%	99.6	120.0	139.8	159.6	180.0	199.8	219.6	240.0	259.8	279.6	300.0	319.8	339.6
49%	97.8	117.0	136.8	156.6	175.8	195.6	215.4	234.6	254.4	274.2	293.4	313.2	333.0
50%	96.0	115.2	134.4	153.6	172.8	192.0	211.2	230.4	249.6	268.8	288.0	307.2	326.4

SKIM MILK TABLE—70 GALLONS.

EXPLANATION

The figures at the left of the table represent the test of the cream on hand.

The figures at the top of the table represent the per cent to be standardized to, (or the desired test.)

If a 29% cream and skim milk are to be mixed to produce 70 gallons of 22% cream use the table as follows: Run down the figures at the left of the table until to 29% then follow the line over to the 22% column and the amount is 424.2 pounds of 29% cream needed. Add enough skim milk to make 70 gallons and the test will then be 22%.

	10%	12%	14%	16%	18%	20%	22%	24%	26%	28%	30%	32%	34%
15%	373.1	448.0	522.2										
16%	350.0	420.0	490.0										
17%	329.0	394.8	460.6	526.4									
18%	310.8	373.1	435.4	497.7									
19%	294.7	353.5	412.3	471.1	529.9								
20%	280.0	336.0	392.0	448.0	504.0								
21%	266.0	319.9	373.1	426.3	479.5	532.7							
22%	254.1	305.2	356.3	406.7	457.8	508.9							
23%	242.9	291.9	340.2	389.2	438.2	486.5	535.5						
24%	233.1	280.0	326.2	373.1	420.0	466.2	513.1						
25%	224.0	268.8	313.6	358.4	403.2	448.0	492.8	537.6					
26%	214.9	258.3	301.0	344.4	387.1	430.5	473.2	516.6					
27%	207.2	248.5	289.8	331.8	373.1	414.4	455.7	497.7	539.0				
28%	199.5	239.4	280.0	319.9	359.8	399.7	439.6	479.5	519.4				
29%	192.5	231.7	270.2	308.7	347.2	385.7	424.2	463.4	501.9	540.4			
30%	186.2	224.0	261.1	298.2	336.0	373.1	410.2	448.0	485.1	522.2			
31%	180.6	216.3	252.7	288.4	324.8	361.2	396.9	433.3	469.7	505.4	541.8		
32%	175.0	210.0	245.0	280.0	315.0	350.0	385.0	420.0	455.0	490.0	525.0		
33%	169.4	203.0	237.3	270.9	305.2	338.8	373.1	406.7	441.0	474.6	508.9	542.5	
34%	164.5	197.4	230.3	263.2	296.1	329.0	361.9	394.8	427.7	460.6	493.5	526.4	
35%	159.6	191.8	224.0	255.5	287.7	319.9	351.4	383.6	415.8	448.0	479.5	511.7	543.9
36%	155.4	186.2	217.7	248.5	280.0	310.8	341.6	373.1	403.9	435.4	466.2	497.7	528.5
37%	151.2	181.3	211.4	241.5	272.3	302.4	332.5	362.6	393.4	423.5	453.6	483.7	514.5
38%	147.0	176.4	205.8	235.2	264.6	294.7	324.1	353.5	382.9	412.3	441.7	471.1	500.5
39%	143.5	172.2	200.9	229.6	258.3	287.0	315.7	344.4	373.1	401.8	430.5	459.2	487.9
40%	140.0	168.0	196.0	224.0	252.0	280.0	308.0	336.0	364.0	392.0	420.0	448.0	476.0
41%	136.5	163.8	191.1	218.4	245.7	274.4	300.3	327.6	354.9	382.2	409.5	436.8	464.1
42%	133.0	159.6	186.2	212.8	239.4	266.0	293.3	319.9	346.5	373.1	399.7	426.3	452.9
43%	130.2	156.1	182.0	207.9	233.8	260.4	286.3	312.2	338.1	364.0	390.6	416.5	442.4
44%	126.7	152.6	177.8	203.0	228.9	254.1	280.0	305.2	330.4	356.3	381.5	406.7	432.6
45%	123.9	149.1	173.6	198.8	224.0	248.5	273.7	298.2	323.4	347.9	373.1	397.6	422.8
46%	121.1	145.6	170.1	194.6	219.1	242.9	267.4	291.9	316.4	340.4	364.7	389.2	413.7
47%	119.0	142.8	166.6	190.4	214.2	238.0	261.8	286.3	309.4	333.2	357.0	380.8	404.6
48%	116.2	140.0	163.1	186.2	210.0	233.1	256.2	280.0	303.1	326.6	350.0	373.1	396.2
49%	114.1	136.5	159.6	182.7	205.1	228.2	251.3	273.7	296.8	319.9	342.3	365.4	388.5
50%	112.0	134.4	156.8	179.2	201.6	224.0	246.4	268.8	291.2	313.6	336.0	358.4	380.8

SKIM MILK TABLE—80 GALLONS.

EXPLANATION

The figures at the left of the table represent the test of the cream on hand.

The figures at the top of the table represent the per cent to be standardized to, (or the desired test.)

If a 19% cream and skim milk are to be mixed to produce 80 gallons of 16% cream, use the table as follows: Run down the figures at the left of the table until to 19%, then follow the line over to the 16% column, and the amount is 538.4 pounds of 19% cream needed. Add enough skim milk to make 80 gallons and the test will then be 16%.

	10%	12%	14%	16%	18%	20%	22%	24%	26%	28%	30%	32%	34%
15%	426.4	512.0	596.8										
16%	400.0	480.0	560.0										
17%	376.0	451.2	526.4	601.6									
18%	355.2	426.4	497.6	568.8									
19%	336.8	404.0	471.2	538.4	605.6								
20%	320.0	384.0	448.0	512.0	576.0								
21%	304.0	365.6	426.4	487.2	548.0	608.8							
22%	290.4	348.8	407.2	464.8	523.2	581.6							
23%	277.6	333.6	388.8	444.8	500.8	556.0	612.0						
24%	266.4	320.0	372.8	426.4	480.0	532.8	586.4						
25%	256.0	307.2	358.4	409.6	460.8	512.0	563.2	614.4					
26%	245.6	295.2	344.0	393.6	442.4	492.0	540.8	590.4					
27%	236.8	284.0	331.2	379.2	426.4	473.6	520.8	568.8	616.0				
28%	228.0	273.6	320.0	365.6	411.2	456.8	502.4	548.0	593.6				
29%	220.0	264.8	308.8	352.8	396.8	440.8	484.8	529.6	573.6	617.6			
30%	212.8	256.0	298.4	340.8	384.0	426.4	468.8	512.0	554.4	596.8			
31%	206.4	247.2	288.8	329.6	371.2	412.8	453.6	495.2	536.0	577.6	619.2		
32%	200.0	240.0	280.0	320.0	360.0	400.0	440.0	480.0	520.0	560.0	600.0		
33%	193.6	232.0	271.2	309.6	348.8	387.2	426.4	464.8	504.0	542.4	581.6	620.0	
34%	188.0	225.6	263.2	300.8	338.4	376.0	413.6	451.2	488.8	526.4	564.0	601.6	
35%	182.4	219.2	256.0	292.0	328.8	365.6	401.6	438.4	475.2	512.0	548.0	584.8	621.6
36%	177.6	212.8	248.8	284.0	320.0	355.2	390.4	426.4	461.6	497.6	532.8	568.8	604.0
37%	172.8	207.2	241.6	276.0	311.2	345.6	380.0	414.4	449.6	484.0	518.4	552.8	588.0
38%	168.0	201.6	235.2	268.8	302.4	336.8	370.4	404.0	437.6	471.2	504.8	538.4	572.0
39%	164.0	196.8	229.6	262.4	295.2	328.0	360.8	393.6	426.4	459.2	492.0	524.8	557.6
40%	160.0	192.6	224.0	256.0	288.0	320.0	352.0	384.0	416.0	448.0	480.0	512.0	544.0
41%	156.0	187.2	218.4	249.6	280.8	313.6	343.2	374.4	405.6	436.8	468.0	499.2	530.4
42%	152.0	182.4	212.8	243.2	273.6	304.0	335.2	365.6	396.0	426.4	456.8	487.2	517.6
43%	148.8	178.4	208.0	237.6	267.2	297.6	327.2	356.8	386.4	416.0	446.4	476.0	505.6
44%	144.8	174.4	203.2	232.0	261.6	290.4	320.0	348.8	377.6	407.2	436.0	464.8	494.4
45%	141.6	170.4	198.4	227.2	256.0	284.0	312.8	340.8	369.6	397.6	426.4	454.4	483.2
46%	138.4	166.4	194.4	222.4	250.4	277.6	305.6	333.6	361.6	388.8	416.8	444.8	472.8
47%	136.0	163.2	190.4	217.6	244.8	272.0	299.2	327.2	353.6	380.8	408.0	435.2	462.4
48%	132.8	160.0	186.4	212.8	240.0	266.4	292.8	320.0	346.4	372.8	400.0	426.4	452.8
49%	130.4	156.0	182.4	208.8	234.4	260.8	287.2	312.8	339.2	365.6	391.2	417.6	444.0
50%	128.0	153.6	179.2	204.8	230.4	256.0	281.6	307.2	332.8	358.4	384.0	409.6	435.2

SKIM MILK TABLE—90 GALLONS.

EXPLANATION

The figures at the left of the table represent the test of the cream on hand.

The figures at the top of the table represent the per cent to be standardized to, (or the desired test.)

If a 48% cream and skim milk are to be mixed to produce 90 gallons of 26% cream, use the table as follows: Run down the figures at the left of the table until to 48%, then follow the line over to the 26% column, and the amount is 389.7 pounds of 48% cream needed. Add enough skim milk to make 90 gallons and the test will then be 26%.

	10%	12%	14%	16%	18%	20%	22%	24%	26%	28%	30%	32%	34%
15%	479.7	576.0	671.4										
16%	450.0	540.0	630.0										
17%	423.0	507.6	592.2	676.8									
18%	399.6	479.7	559.8	639.9									
19%	378.9	454.5	530.1	605.7	681.3								
20%	360.0	432.0	504.0	576.0	648.0								
21%	342.0	411.3	479.7	548.1	616.5	684.9							
22%	326.7	392.4	458.1	522.9	588.6	654.3							
23%	312.3	375.3	437.4	500.4	563.4	625.5	688.5						
24%	299.7	360.0	419.4	479.7	540.0	599.4	659.7						
25%	288.0	345.6	403.2	460.8	518.4	576.0	633.6	691.2					
26%	276.3	322.1	387.0	442.8	497.7	553.5	608.4	664.2					
27%	266.4	319.5	372.6	426.6	479.7	532.8	585.9	639.9	693.0				
28%	256.5	307.8	360.0	411.3	462.6	513.9	565.2	616.5	667.8				
29%	247.5	297.9	347.4	396.9	446.4	495.9	545.4	595.8	645.3	694.8			
30%	239.4	288.0	335.7	383.4	432.0	479.7	527.4	576.0	623.7	671.4			
31%	232.2	278.1	324.9	370.8	417.6	464.4	510.3	557.1	603.0	649.8	696.6		
32%	225.0	270.0	315.0	360.0	405.0	450.0	495.0	540.0	585.0	630.0	675.0		
33%	217.8	261.0	305.1	348.3	392.4	435.6	479.7	522.9	567.0	610.2	654.3	697.5	
34%	211.5	253.8	296.1	338.4	380.7	423.0	465.3	507.6	549.9	592.2	634.5	676.8	
35%	205.2	246.6	288.0	328.5	369.9	411.3	451.8	493.2	534.6	576.0	616.5	657.9	699.3
36%	199.8	239.4	279.9	319.5	360.0	399.6	439.2	479.7	519.3	559.8	599.4	639.9	679.5
37%	194.4	233.1	271.8	310.5	350.1	388.8	427.5	466.2	505.8	544.5	583.2	621.9	661.5
38%	189.0	226.8	264.6	302.4	340.2	378.9	416.7	454.5	492.3	530.1	567.9	605.7	643.5
39%	184.5	221.4	258.3	295.2	332.1	369.0	405.9	442.8	479.7	516.6	553.5	590.4	627.3
40%	180.0	216.0	252.0	288.0	324.0	360.0	396.0	432.0	468.0	504.0	540.0	576.0	612.0
41%	175.5	210.6	245.7	280.8	315.9	352.8	386.1	421.2	456.3	491.4	526.5	561.6	596.7
42%	171.0	205.2	239.4	273.6	307.8	342.0	377.1	411.3	445.5	479.7	513.9	548.1	582.3
43%	167.4	200.7	234.0	267.3	300.6	334.8	368.1	401.4	434.7	468.0	502.2	535.5	568.8
44%	162.9	196.2	228.6	261.0	294.3	326.7	360.0	392.4	424.8	458.1	490.5	522.9	556.2
45%	159.3	191.7	223.2	255.6	288.0	319.5	351.9	383.4	415.8	447.3	479.7	511.2	543.6
46%	155.7	187.2	218.7	250.2	281.7	312.3	343.8	375.3	406.8	437.4	468.9	500.4	531.9
47%	153.0	183.6	214.2	244.8	275.4	306.0	336.6	368.1	397.8	428.4	459.0	489.6	520.2
48%	149.9	180.0	209.7	239.4	270.0	299.7	329.4	360.0	389.7	419.4	450.0	479.7	509.4
49%	146.7	175.5	205.2	234.9	263.7	293.4	323.1	351.9	381.6	411.3	440.1	469.8	499.5
50%	144.0	172.8	201.6	230.4	259.2	288.0	316.8	345.6	374.4	403.2	432.0	460.8	489.6

SKIM MILK TABLE—100 GALLONS.

EXPLANATION

The figures at the left of the table represent the test of the cream on hand.

The figures at the top of the table represent the per cent to be standardized to, (or the desired test.)

If a 24% cream and skim milk are to be mixed to produce 100 gallons of 22% cream, use the table as follows: Run down the figures at the left of the table until to 24%, then follow the line over to the 22% column, and the amount is 733 pounds of 24% cream needed. Add enough skim milk to make 100 gallons and the test will then be 22%.

	10%	12%	14%	16%	18%	20%	22%	24%	26%	28%	30%	32%	34%
15%	533.0	640.0	746.0										
16%	500.0	600.0	700.0										
17%	470.0	564.0	658.0	752.0									
18%	444.0	533.0	622.0	711.0									
19%	421.0	505.0	589.0	673.0	757.0								
20%	400.0	480.0	560.0	640.0	720.0								
21%	380.0	457.0	533.0	609.0	685.0	761.0							
22%	363.0	436.0	509.0	581.0	654.0	727.0							
23%	347.0	417.0	486.0	556.0	626.0	695.0	765.0						
24%	333.0	400.0	466.0	533.0	600.0	666.0	733.0						
25%	320.0	384.0	448.0	512.0	576.0	640.0	704.0	768.0					
26%	307.0	369.0	430.0	492.0	553.0	615.0	676.0	738.0					
27%	296.0	355.0	414.0	474.0	533.0	592.0	651.0	711.0	770.0				
28%	285.0	342.0	400.0	457.0	514.0	571.0	628.0	685.0	742.0				
29%	275.0	331.0	386.0	441.0	496.0	551.0	606.0	662.0	717.0	772.0			
30%	266.0	320.0	373.0	426.0	480.0	533.0	586.0	640.0	693.0	746.0			
31%	258.0	309.0	361.0	412.0	464.0	516.0	567.0	619.0	670.0	722.0	774.0		
32%	250.0	300.0	350.0	400.0	450.0	500.0	550.0	600.0	650.0	700.0	750.0		
33%	242.0	290.0	339.0	387.0	436.0	484.0	533.0	581.0	630.0	678.0	727.0	775.0	
34%	235.0	282.0	329.0	376.0	423.0	470.0	517.0	564.0	611.0	658.0	705.0	752.0	
35%	228.0	274.0	320.0	365.0	411.0	457.0	502.0	548.0	594.0	640.0	685.0	731.0	777.0
36%	222.0	266.0	311.0	355.0	400.0	444.0	488.0	533.0	577.0	622.0	666.0	711.0	755.0
37%	216.0	259.0	302.0	345.0	389.0	432.0	475.0	518.0	562.0	605.0	648.0	691.0	735.0
38%	210.0	252.0	294.0	336.0	378.0	421.0	463.0	505.0	547.0	589.0	631.0	673.0	715.0
39%	205.0	246.0	287.0	328.0	369.0	410.0	451.0	492.0	533.0	574.0	615.0	656.0	697.0
40%	200.0	240.0	280.0	320.0	360.0	400.0	440.0	480.0	520.0	560.0	600.0	640.0	680.0
41%	195.0	234.0	273.0	312.0	351.0	392.0	429.0	468.0	507.0	546.0	585.0	624.0	663.0
42%	190.0	228.0	266.0	304.0	342.0	380.0	419.0	457.0	495.0	533.0	571.0	609.0	647.0
43%	186.0	223.0	260.0	297.0	334.0	372.0	409.0	446.0	483.0	520.0	558.0	595.0	632.0
44%	181.0	218.0	254.0	290.0	327.0	363.0	400.0	436.0	472.0	509.0	545.0	581.0	618.0
45%	177.0	213.0	248.0	284.0	320.0	355.0	391.0	426.0	462.0	497.0	533.0	568.0	604.0
46%	173.0	208.0	243.0	278.0	313.0	347.0	382.0	417.0	452.0	486.0	521.0	556.0	591.0
47%	170.0	204.0	238.0	272.0	306.0	340.0	374.0	409.0	442.0	476.0	510.0	544.0	578.0
48%	166.0	200.0	233.0	266.0	300.0	333.0	366.0	400.0	433.0	466.0	500.0	533.0	566.0
49%	163.0	195.0	228.0	261.0	293.0	326.0	359.0	391.0	424.0	457.0	489.0	522.0	555.0
50%	160.0	192.0	224.0	256.0	288.0	320.0	352.0	384.0	416.0	448.0	480.0	512.0	544.0

WHOLE MILK TABLE (3.5%) 1 GALLON.

Explanation

The figures at the left of the table represent the test of the cream on hand.

The figures at the top of the table represent the per cent to be standardized to, (or the desired test.)

If a 48% cream and 3.5% milk are to be mixed to produce 1 gallon of 22% cream, use the table as follows: Run down the figures at the left of the table until to 48%, then follow the line over to the 22% column, and the amount is 3.3 pounds of 48% cream needed. Add enough 3.5% milk to make 1 gallon and the test will then be 22%.

	10%	12%	14%	16%	18%	20%	22%	24%	26%	28%	30%	32%	34%
15%	4.5	5.9	7.3										
16%	4.1	5.4	6.7										
17%	3.8	5.0	6.2	7.4									
18%	3.5	4.6	5.7	6.8									
19%	3.3	4.3	5.4	6.4	7.4								
20%	3.1	4.1	5.0	6.0	7.0								
21%	2.9	3.8	4.8	5.7	6.6	7.5							
22%	2.8	3.6	4.5	5.4	6.2	7.1							
23%	2.6	3.4	4.3	5.1	5.9	6.7	7.5						
24%	2.5	3.3	4.0	4.8	5.6	6.4	7.2						
25%	2.4	3.1	3.9	4.6	5.3	6.1	6.8	7.6					
26%	2.3	3.0	3.7	4.4	5.1	5.8	6.5	7.2					
27%	2.2	2.8	3.5	4.2	4.9	5.6	6.2	6.9	7.6				
28%	2.1	2.7	3.4	4.0	4.7	5.3	6.0	6.6	7.3				
29%	2.0	2.6	3.2	3.9	4.5	5.1	5.8	6.4	7.0	7.6			
30%	1.9	2.5	3.1	3.7	4.3	4.9	5.5	6.1	6.7	7.3			
31%	1.8	2.4	3.0	3.6	4.2	4.8	5.3	5.9	6.5	7.1	7.7		
32%	1.8	2.3	2.9	3.5	4.0	4.6	5.1	5.7	6.3	6.8	7.4		
33%	1.7	2.3	2.8	3.3	3.9	4.4	5.0	5.5	6.1	6.6	7.1	7.7	
34%	1.7	2.2	2.7	3.2	3.8	4.3	4.8	5.3	5.9	6.4	6.9	7.4	
35%	1.6	2.1	2.6	3.1	3.6	4.1	4.6	5.2	5.7	6.2	6.7	7.2	7.7
36%	1.6	2.0	2.5	3.0	3.5	4.0	4.5	5.0	5.5	6.0	6.5	7.0	7.5
37%	1.5	2.0	2.5	2.9	3.4	3.9	4.4	4.8	5.3	5.8	6.3	6.8	7.2
38%	1.5	1.9	2.4	2.8	3.3	3.8	4.2	4.7	5.2	5.6	6.1	6.6	7.0
39%	1.4	1.9	2.3	2.8	3.2	3.7	4.1	4.6	5.0	5.5	5.9	6.4	6.8
40%	1.4	1.8	2.3	2.7	3.1	3.6	4.0	4.4	4.9	5.3	5.8	6.2	6.6
41%	1.3	1.8	2.2	2.6	3.0	3.5	3.9	4.3	4.8	5.2	5.6	6.0	6.5
42%	1.3	1.7	2.1	2.5	3.0	3.4	3.8	4.2	4.6	5.0	5.5	5.9	6.3
43%	1.3	1.7	2.1	2.5	2.9	3.3	3.7	4.1	4.5	4.9	5.3	5.7	6.1
44%	1.2	1.6	2.0	2.4	2.8	3.2	3.6	4.0	4.4	4.8	5.2	5.6	6.0
45%	1.2	1.6	2.0	2.4	2.7	3.1	3.5	3.9	4.3	4.7	5.1	5.4	5.8
46%	1.2	1.6	1.9	2.3	2.7	3.1	3.4	3.8	4.2	4.6	4.9	5.3	5.7
47%	1.1	1.5	1.9	2.2	2.6	3.0	3.4	3.7	4.1	4.5	4.8	5.2	5.6
48%	1.1	1.5	1.8	2.2	2.6	2.9	3.3	3.6	4.0	4.4	4.7	5.1	5.4
49%	1.1	1.4	1.8	2.1	2.5	2.9	3.2	3.6	3.9	4.3	4.6	5.0	5.3
50%	1.1	1.4	1.8	2.1	2.4	2.8	3.1	3.5	3.8	4.2	4.5	4.9	5.2

WHOLE MILK TABLE (3.5%)—2 GALLONS.

Explanation

The figures at the left of the table represent the test of the cream on hand.

The figures at the top of the table represent the per cent to be standardized to, (or the desired test.)

If a 43% cream and 3.5% milk are to be mixed to produce 2 gallons of 26% cream, use the table as follows: Run down the figures at the left of the table until to 43%, then follow the line over to 26% column, and the amount is 9.1 pounds of 43% cream needed. Add enough 3.5% milk to make 2 gallons and the test will then be 26%.

	10%	12%	14%	16%	18%	20%	22%	24%	26%	28%	30%	32%	34%
15%	9.0	11.8	14.6										
16%	8.3	10.8	13.4										
17%	7.6	10.0	12.4	14.8									
18%	7.1	9.3	11.5	13.7									
19%	6.7	8.7	10.8	12.9	14.9								
20%	6.3	8.2	10.1	12.1	14.0								
21%	5.9	7.7	9.6	11.4	13.2	15.0							
22%	5.6	7.3	9.0	10.8	12.5	14.2							
23%	5.3	6.9	8.6	10.2	11.8	13.5	15.1						
24%	5.0	6.6	8.1	9.7	11.3	12.8	14.4						
25%	4.8	6.3	7.8	9.3	10.7	12.2	13.7	15.2					
26%	4.6	6.0	7.4	8.8	10.3	11.7	13.1	14.5					
27%	4.4	5.7	7.1	8.5	9.8	11.2	12.5	13.9	15.3				
28%	4.2	5.5	6.8	8.1	9.4	10.7	12.0	13.3	14.6				
29%	4.0	5.3	6.5	7.8	9.0	10.3	11.6	12.8	14.1	15.3			
30%	3.9	5.1	6.3	7.5	8.7	9.9	11.1	12.3	13.5	14.7			
31%	3.7	4.9	6.1	7.2	8.4	9.6	10.7	11.9	13.0	14.2	15.4		
32%	3.6	4.7	5.8	7.0	8.1	9.2	10.3	11.5	12.6	13.7	14.8		
33%	3.5	4.6	5.6	6.7	7.8	8.9	10.0	11.1	12.2	13.2	14.3	15.4	
34%	3.4	4.4	5.5	6.5	7.6	8.6	9.7	10.7	11.8	12.8	13.9	14.9	
35%	3.3	4.3	5.3	6.3	7.3	8.3	9.3	10.4	11.4	12.4	13.4	14.4	15.4
36%	3.2	4.1	5.1	6.1	7.1	8.1	9.1	10.0	11.0	12.0	13.0	14.0	15.0
37%	3.1	4.0	5.0	5.9	6.9	7.8	8.8	9.7	10.7	11.7	12.6	13.6	14.5
38%	3.0	3.9	4.8	5.7	6.7	7.6	8.5	9.5	10.4	11.3	12.2	13.2	14.1
39%	2.9	3.8	4.7	5.6	6.5	7.4	8.3	9.2	10.1	11.0	11.9	12.8	13.7
40%	2.8	3.7	4.6	5.4	6.3	7.2	8.1	8.9	9.8	10.7	11.6	12.4	13.3
41%	2.7	3.6	4.4	5.3	6.1	7.0	7.8	8.7	9.6	10.4	11.3	12.1	13.0
42%	2.7	3.5	4.3	5.1	6.0	6.8	7.6	8.5	9.3	10.1	11.0	11.8	12.6
43%	2.6	3.4	4.2	5.0	5.8	6.6	7.4	8.3	9.1	9.9	10.7	11.5	12.3
44%	2.5	3.3	4.1	4.9	5.7	6.5	7.3	8.0	8.8	9.6	10.4	11.2	12.0
45%	2.5	3.2	4.0	4.8	5.5	6.3	7.1	7.9	8.6	9.4	10.2	10.9	11.7
46%	2.4	3.2	3.9	4.7	5.4	6.2	6.9	7.7	8.4	9.2	9.9	10.7	11.4
47%	2.3	3.1	3.8	4.5	5.3	6.0	6.8	7.5	8.2	9.0	9.7	10.4	11.2
48%	2.3	3.0	3.7	4.4	5.2	5.9	6.6	7.3	8.0	8.8	9.5	10.2	10.9
49%	2.2	2.9	3.6	4.3	5.0	5.8	6.5	7.2	7.9	8.6	9.3	10.0	10.7
50%	2.2	2.9	3.6	4.3	4.9	5.6	6.3	7.0	7.7	8.4	9.1	9.8	10.4

WHOLE MILK TABLE (3.5%)—3 GALLONS.

Explanation

The figures at the left of the table represent the test of the cream on hand.

The figures at the top of the table represent the per cent to be standardized to, (or the desired test.)

If a 20% cream and 3.5% milk are to be mixed to produce 3 gallons of 10% cream, use the table as follows: Run down the figures at the left of the table until to 20%, then follow the line over to the 10% column, and the amount is 9.4 pounds of 20% cream needed. Add enough 3.5% milk to make 3 gallons and the test will then be 10%.

	10%	12%	14%	16%	18%	20%	22%	24%	26%	28%	30%	32%	34%
15%	13.5	17.7	21.9										
16%	12.4	16.3	20.1										
17%	11.5	15.0	18.6	22.2									
18%	10.7	14.0	17.3	20.6									
19%	10.0	13.1	16.2	19.3	22.4								
20%	9.4	12.3	15.2	18.1	21.0								
21%	8.9	11.6	14.4	17.1	19.8	22.6							
22%	8.4	11.0	13.6	16.2	18.7	21.3							
23%	7.9	10.4	12.9	15.3	17.8	20.2	22.7						
24%	7.5	9.9	12.2	14.6	16.9	19.2	21.6						
25%	7.2	9.4	11.7	13.9	16.1	18.3	20.6	22.8					
26%	6.9	9.0	11.1	13.3	15.4	17.6	19.7	21.8					
27%	6.6	8.6	10.7	12.7	14.7	16.8	18.8	20.9	22.9				
28%	6.3	8.3	10.2	12.2	14.1	16.1	18.1	20.0	22.0				
29%	6.0	7.9	9.8	11.7	13.6	15.5	17.4	19.2	21.1	23.0			
30%	5.8	7.6	9.4	11.3	13.1	14.9	16.7	18.5	20.3	22.1			
31%	5.6	7.4	9.1	10.8	12.6	14.4	16.1	17.8	19.6	21.3	23.1		
32%	5.4	7.1	8.8	10.5	12.1	13.8	15.5	17.2	18.9	20.6	22.2		
33%	5.2	6.9	8.5	10.1	11.7	13.4	15.0	16.6	18.3	19.9	21.5	23.1	
34%	5.1	6.6	8.2	9.8	11.4	12.9	14.5	16.1	17.7	19.2	20.8	22.4	
35%	4.9	6.4	7.9	9.5	11.0	12.5	14.0	15.6	17.1	18.6	20.1	21.6	23.2
36%	4.8	6.2	7.7	9.2	10.6	12.1	13.6	15.1	16.5	18.0	19.5	21.0	22.5
37%	4.6	6.0	7.5	8.9	10.3	11.8	13.2	14.6	16.1	17.5	18.9	20.4	21.8
38%	4.5	5.9	7.2	8.6	10.0	11.4	12.8	14.2	15.6	17.0	18.4	19.8	21.2
39%	4.3	5.7	7.1	8.4	9.7	11.1	12.4	13.8	15.2	16.5	17.9	19.2	20.6
40%	4.2	5.5	6.9	8.1	9.5	10.8	12.1	13.4	14.7	16.0	17.4	18.7	20.0
41%	4.1	5.4	6.7	7.9	9.2	10.5	11.8	13.1	14.4	15.6	16.9	18.2	19.5
42%	4.0	5.2	6.5	7.7	9.0	10.2	11.5	12.7	14.0	15.2	16.5	17.7	18.9
43%	3.9	5.1	6.3	7.5	8.7	10.0	11.2	12.4	13.6	14.8	16.0	17.3	18.5
44%	3.8	5.0	6.2	7.3	8.5	9.7	10.9	12.1	13.3	14.4	15.6	16.8	18.0
45%	3.7	4.8	6.0	7.2	8.3	9.5	10.6	11.8	12.9	14.1	15.3	16.4	17.6
46%	3.6	4.8	5.9	7.0	8.1	9.3	10.4	11.5	12.6	13.8	14.9	16.0	17.2
47%	3.5	4.6	5.7	6.8	7.9	9.0	10.2	11.2	12.3	13.5	14.6	15.6	16.8
48%	3.4	4.5	5.6	6.7	7.8	8.8	9.9	11.0	12.1	13.2	14.2	15.3	16.4
49%	3.4	4.4	5.5	6.5	7.6	8.7	9.7	10.8	11.9	12.9	13.9	15.0	16.0
50%	3.3	4.3	5.4	6.4	7.4	8.4	9.5	10.5	11.6	12.6	13.6	14.7	15.7

WHOLE MILK TABLE (3.5%)—4 GALLONS.

Explanation

The figures at the left of the table represent the test of the cream on hand.

The figures at the top of the table represent the per cent to be standardized to, (or the desired test.)

If a 28% cream and 3.5% milk are to be mixed to produce 4 gallons of 22% cream, use the table as follows: Run down the figures at the left of the table until to 28%, then follow the line over to the 22% column, and the amount is 24.1 pounds of 28% cream needed. Add enough 3.5% milk to make 4 gallons and the test will then be 22%.

	10%	12%	14%	16%	18%	20%	22%	24%	26%	28%	30%	32%	34%
15%	18.0	23.6	29.2										
16%	16.6	21.7	26.8										
17%	15.3	20.1	24.8	29.6									
18%	14.3	18.7	23.1	27.5									
19%	13.4	17.5	21.6	25.8	29.9								
20%	12.6	16.4	20.3	24.2	28.0								
21%	11.8	15.5	19.2	22.8	26.4	30.1							
22%	11.2	14.6	18.1	21.6	25.0	28.5							
23%	10.6	13.9	17.2	20.4	23.7	27.0	30.3						
24%	10.1	13.2	16.3	19.4	22.6	25.7	28.8						
25%	9.6	12.6	15.6	18.6	21.5	24.5	27.5	30.4					
26%	9.2	12.0	14.9	17.7	20.6	23.4	26.2	29.1					
27%	8.8	11.5	14.2	17.0	19.7	22.4	25.1	27.8	30.6				
28%	8.4	11.0	13.6	16.3	18.9	21.5	24.1	26.7	29.3				
29%	8.1	10.6	13.1	15.6	18.1	20.6	23.2	25.7	28.2	30.7			
30%	7.8	10.2	12.6	15.0	17.4	19.9	22.3	24.7	27.1	29.5			
31%	7.5	9.8	12.2	14.5	16.8	19.2	21.5	23.8	26.1	28.4	30.8		
32%	7.2	9.5	11.7	14.0	16.2	18.5	20.7	23.0	25.2	27.4	29.7		
33%	7.0	9.2	11.3	13.5	15.7	17.8	20.0	22.2	24.4	26.5	28.7	30.8	
34%	6.8	8.8	11.0	13.0	15.2	17.2	19.4	21.4	23.6	25.6	27.8	29.8	
35%	6.6	8.4	10.6	12.6	14.7	16.7	18.7	20.8	22.8	24.8	26.8	28.9	30.9
36%	6.4	8.3	10.3	12.2	14.2	16.2	18.2	20.1	22.1	24.1	26.0	28.0	30.0
37%	6.2	8.0	10.0	11.9	13.8	15.7	17.6	19.5	21.4	23.4	25.2	27.2	29.1
38%	6.0	7.8	9.7	11.5	13.4	15.2	17.1	19.0	20.8	22.7	24.5	26.4	28.2
39%	5.8	7.6	9.5	11.2	13.0	14.8	16.6	18.4	20.2	22.0	23.8	25.6	27.4
40%	5.6	7.4	9.2	10.9	12.6	14.4	16.2	17.9	19.7	21.4	23.2	24.9	26.7
41%	5.5	7.2	8.9	10.6	12.3	14.0	15.7	17.4	19.2	20.8	22.6	24.3	26.0
42%	5.4	7.0	8.7	10.3	12.0	13.6	15.3	17.0	18.6	20.3	22.0	23.6	25.3
43%	5.2	6.8	8.4	10.1	11.7	13.3	14.9	16.6	18.2	19.8	21.4	23.0	24.6
44%	5.1	6.6	8.2	9.8	11.4	13.0	14.6	16.1	17.7	19.3	20.9	22.4	24.0
45%	5.0	6.5	8.0	9.6	11.1	12.7	14.2	15.8	17.3	18.8	20.4	21.9	23.4
46%	4.8	6.4	7.8	9.4	10.8	12.4	13.9	15.4	16.9	18.4	19.9	21.4	22.9
47%	4.7	6.2	7.7	9.1	10.6	12.1	13.6	15.0	16.5	18.0	19.4	20.9	22.4
48%	4.6	6.0	7.5	8.9	10.4	11.8	13.2	14.7	16.1	17.6	19.0	20.4	21.9
49%	4.5	5.9	7.3	8.7	10.1	11.6	13.0	14.4	15.8	17.2	18.6	20.0	21.4
50%	4.4	5.8	7.2	8.6	9.9	11.3	12.7	14.0	15.4	16.8	18.2	19.6	20.9

WHOLE MILK TABLE (3.5%)—5 GALLONS.

Explanation

The figures at the left of the table represent the test of the cream on hand.

The figures at the top of the table represent the per cent to be standardized to, (or the desired test.)

If a 41% cream and 3.5% milk are to be mixed to produce 5 gallons of 18% cream, use the table as follows: Run down the figures at the left of the table until to 41%, then follow the line over to the 18% column, and the amount is 15.4 pounds of 41% cream needed. Add enough 3.5% milk to make 5 gallons and the test will then be 18%.

	10%	12%	14%	16%	18%	20%	22%	24%	26%	28%	30%	32%	34%
15%	22.6	29.5	36.5										
16%	20.8	27.2	33.6										
17%	19.2	25.1	31.1	37.									
18%	17.9	23.4	28.9	34.4									
19%	16.7	21.9	27.0	32.2	37.4								
20%	15.7	20.6	25.4	30.3	35.1								
21%	14.8	19.4	24.	28.5	33.1	37.7							
22%	14.0	18.3	22.7	27.	31.3	35.6							
23%	13.3	17.4	21.5	25.6	29.7	33.8	37.9						
24%	12.6	16.5	20.4	24.3	28.2	32.1	36.0						
25%	12.0	15.8	19.5	23.2	26.9	30.6	34.4	38.1					
26%	11.5	15.1	18.6	22.2	25.7	29.3	32.8	36.4					
27%	11.0	14.4	17.8	21.2	24.6	28.0	31.4	34.8	38.2				
28%	10.6	13.8	17.1	20.4	23.6	26.9	30.2	33.4	36.7				
29%	10.1	13.3	16.4	19.6	22.7	25.8	29.	32.1	35.2	38.4			
30%	9.8	12.8	15.8	18.8	21.8	24.9	27.9	30.9	33.9	36.9			
31%	9.4	12.3	15.2	18.1	21.0	24.	26.9	29.8	32.7	35.6	38.5		
32%	9.1	11.9	14.7	17.5	20.3	23.1	25.9	28.7	31.5	34.3	37.1		
33%	8.8	11.5	14.2	16.9	19.6	22.3	25.0	27.7	30.5	33.2	35.9	38.6	
34%	8.5	11.1	13.7	16.3	19.	21.6	24.2	26.8	29.5	32.1	34.7	37.3	
35%	8.2	10.7	13.3	15.8	18.4	20.9	23.4	26.	28.5	31.1	33.6	36.1	38.7
36%	8.	10.4	12.9	15.3	17.8	20.3	22.7	25.2	27.6	30.1	32.6	35.0	37.6
37%	7.7	10.1	12.5	14.9	17.3	19.7	22.0	24.4	26.8	29.2	31.6	34.	36.4
38%	7.5	9.8	12.1	14.4	16.8	19.1	21.4	23.7	26.0	28.4	30.7	33.	35.3
39%	7.3	9.5	11.9	14.0	16.3	18.5	20.8	23.0	25.3	27.6	29.8	32.1	34.3
40%	7.1	9.3	11.5	13.6	15.8	18.0	20.2	22.4	24.6	26.8	29.	31.2	33.4
41%	6.9	9.0	11.2	13.3	15.4	17.6	19.7	21.8	24.	26.1	28.2	30.4	32.5
42%	6.7	8.8	10.9	12.9	15.0	17.1	19.2	21.2	23.3	25.4	27.5	29.6	31.6
43%	6.5	8.6	10.6	12.6	14.6	16.7	18.7	20.7	22.7	24.8	26.8	28.8	30.8
44%	6.4	8.3	10.3	12.3	14.3	16.2	18.2	20.2	22.2	24.1	26.1	28.1	30.1
45%	6.2	8.1	10.1	12.	13.9	15.9	17.8	19.7	21.6	23.6	25.5	27.4	29.3
46%	6.1	8.	9.8	11.7	13.6	15.5	17.4	19.2	21.1	23.0	24.9	26.8	28.7
47%	5.9	7.8	9.6	11.4	13.3	15.1	17.	18.8	20.6	22.5	24.3	26.2	28.
48%	5.8	7.6	9.4	11.2	13.	14.8	16.6	18.4	20.2	22.	23.8	25.6	27.4
49%	5.7	7.4	9.2	10.9	12.7	14.5	16.2	18.	19.8	21.5	23.2	25.0	26.8
50%	5.5	7.3	9.	10.7	12.4	14.1	15.9	17.6	19.3	21.0	22.7	24.5	26.2

WHOLE MILK TABLE (3.5%)—5½ GALLONS.

Explanation

The figures at the left of the table represent the test of the cream on hand.

The figures at the top of the table represent the per cent to be standardized to, (or the desired test.)

If a 38% cream and 3.5% milk are to be mixed to produce 5½ gallons of 24% cream, use the table as follows: Run down the figures at the left of the table until to 38%, then follow the line over to the 24% column, and the amount is 26.1 pounds of 38% cream needed. Add enough 3.5% milk to make 5½ gallons and the test will then be 24%.

	10%	12%	14%	16%	18%	20%	22%	24%	26%	28%	30%	32%	34%
15%	24.8	32.5	40.1										
16%	22.8	29.9	36.9										
17%	21.1	27.6	34.2	40.7									
18%	19.6	25.7	31.8	37.8									
19%	18.4	24.0	29.7	35.4	41.1								
20%	17.3	22.6	27.9	33.3	38.6								
21%	16.3	21.3	26.4	31.4	36.4	41.4							
22%	15.4	20.1	24.9	29.7	34.4	39.2							
23%	14.6	19.1	23.6	28.1	32.6	37.1	41.6						
24%	13.9	18.2	22.4	26.7	31.0	35.3	39.6						
25%	13.2	17.3	21.4	25.5	29.6	33.7	37.8	41.9					
26%	12.7	16.6	20.5	24.4	28.3	32.2	36.1	40.0					
27%	12.1	15.8	19.6	23.3	27.1	30.8	34.5	38.3	42.0				
28%	11.6	15.2	18.8	22.4	26.0	29.5	33.2	36.7	40.3				
29%	11.1	14.6	18.0	21.5	24.9	28.4	31.9	35.3	38.7	42.2			
30%	10.7	14.0	17.3	20.7	24.0	27.3	30.6	33.9	37.3	40.6			
31%	10.3	13.5	16.7	19.9	23.1	26.4	29.5	32.7	35.9	39.1	42.3		
32%	10.0	13.0	16.1	19.2	22.3	25.4	28.5	31.6	34.7	37.7	40.8		
33%	9.6	12.6	15.6	18.5	21.6	24.5	27.5	30.5	33.5	36.5	39.4	42.4	
34%	9.3	12.2	15.1	17.9	20.9	23.7	26.6	29.5	32.4	35.3	38.2	41.0	
35%	9.0	11.8	14.6	17.4	20.2	23.0	25.7	28.6	31.4	34.2	36.9	39.7	42.5
36%	8.8	11.4	14.1	16.8	19.5	22.3	25.0	27.7	30.4	33.1	35.8	38.5	41.3
37%	8.5	11.1	13.7	16.3	19.0	21.6	24.2	26.8	29.5	32.1	34.7	37.4	40.0
38%	8.2	10.8	13.3	15.8	18.4	21.0	23.5	26.1	28.6	31.2	33.7	36.3	38.8
39%	8.0	10.5	13.0	15.4	17.9	20.4	22.8	25.3	27.8	30.3	32.8	35.3	37.7
40%	7.8	10.2	12.6	15.0	17.4	19.8	22.2	24.6	27.1	29.4	31.9	34.3	36.7
41%	7.5	9.9	12.3	14.6	16.9	19.3	21.6	24.0	26.4	28.7	31.0	33.4	35.7
42%	7.4	9.6	11.9	14.2	16.5	18.8	21.1	23.3	25.6	27.9	30.2	32.5	34.8
43%	7.2	9.4	11.6	13.9	16.1	18.3	20.5	22.8	25.0	27.2	29.4	31.7	33.9
44%	7.0	9.1	11.3	13.5	15.7	17.8	20.0	22.2	24.4	26.5	28.7	30.9	33.1
45%	6.8	8.9	11.1	13.2	15.3	17.4	19.5	21.7	23.8	25.9	28.0	30.1	32.2
46%	6.7	8.8	10.8	12.9	14.9	17.0	19.1	21.1	23.2	25.3	27.3	29.4	31.5
47%	6.5	8.5	10.6	12.5	14.6	16.6	18.7	20.6	22.7	24.7	26.7	28.8	30.8
48%	6.3	8.3	10.3	12.3	14.3	16.2	18.2	20.2	22.2	24.2	26.1	28.1	30.1
49%	6.2	8.1	10.1	12.0	13.9	15.9	17.8	19.8	21.8	23.6	25.5	27.5	29.4
50%	6.1	8.0	9.9	11.8	13.6	15.5	17.4	19.3	21.2	23.1	25.0	26.9	28.8

WHOLE MILK TABLE (3.5%)—6 GALLONS.

Explanation

The figures at the left of the table represent the test of the cream on hand.

The figures at the top of the table represent the per cent to be standardized to, (or the desired test.)

If a 45% cream and 3.5% milk are to be mixed to produce 6 gallons of 20% cream, use the table as follows: Run down the figures at the left of the table until to 45%, then follow the line over to the 20% column, and the amount is 19 pounds of 45% cream needed. Add enough 3.5% milk to make 6 gallons and the test will then be 20%.

	10%	12%	14%	16%	18%	20%	22%	24%	26%	28%	30%	32%	34%
15%	27.1	35.4	43.8										
16%	24.9	32.6	40.3										
17%	23.0	30.1	37.3	44.4									
18%	21.4	28.0	34.7	41.3									
19%	20.1	26.2	32.4	38.7	44.8								
20%	18.9	24.7	30.5	36.3	42.1								
21%	17.8	23.2	28.8	34.2	39.7	45.2							
22%	16.8	22.0	27.2	32.4	37.5	42.7							
23%	15.9	20.8	25.8	30.7	35.6	40.5	45.4						
24%	15.1	19.8	24.5	29.2	33.9	38.5	43.2						
25%	14.4	18.9	23.4	27.9	32.3	36.7	41.2	45.7					
26%	13.8	18.1	22.3	26.6	30.9	35.2	39.4	43.6					
27%	13.2	17.3	21.4	25.5	29.5	33.6	37.7	41.8	45.9				
28%	12.7	16.6	20.5	24.4	28.3	32.2	36.2	40.1	44.0				
29%	12.1	15.9	19.7	23.5	27.2	31.0	34.8	38.5	42.3	46.0			
30%	11.7	15.3	18.9	22.6	26.2	29.8	33.4	37.0	40.7	44.3			
31%	11.3	14.8	18.3	21.7	25.2	28.8	32.2	35.7	39.2	42.7	46.2		
32%	10.9	14.2	17.6	21.1	24.3	27.7	31.1	34.5	37.8	41.2	44.5		
33%	10.5	13.8	17.0	20.2	23.5	26.9	30.0	33.3	36.6	39.8	43.0	46.3	
34%	10.2	13.3	16.5	19.6	22.8	25.9	29.1	32.2	35.4	38.5	41.7	44.8	
35%	9.9	12.9	15.9	19.0	22.0	25.1	28.1	31.2	34.2	37.3	40.3	43.3	46.4
36%	9.6	12.4	15.4	18.4	21.3	24.3	27.3	30.2	33.1	36.1	39.1	42.0	45.1
37%	9.3	12.1	15.0	17.8	20.7	23.6	26.4	29.3	31.8	35.1	37.9	40.8	43.6
38%	9.1	11.8	14.5	17.3	20.1	22.9	25.6	28.5	31.2	34.0	36.8	39.6	42.4
39%	8.7	11.4	14.2	16.8	19.5	22.2	24.9	27.6	30.4	33.1	35.8	38.5	41.2
40%	8.5	11.1	13.8	16.3	19.0	21.6	24.3	26.9	29.5	32.1	34.8	37.4	40.0
41%	8.2	10.8	13.4	15.9	18.5	21.1	23.6	26.2	28.8	31.3	33.9	36.4	39.1
42%	8.1	10.5	13.0	15.5	18.0	20.5	23.0	25.5	28.0	30.5	33.0	35.5	37.9
43%	7.8	10.3	12.7	15.1	17.5	20.0	22.4	24.9	27.3	29.7	32.1	34.6	37.0
44%	7.6	10.0	12.4	14.7	17.1	19.5	21.9	24.2	26.6	28.9	31.3	33.7	36.1
45%	7.5	9.7	12.1	14.4	16.7	19.0	21.3	23.7	25.9	28.3	30.6	32.9	35.2
46%	7.3	9.6	11.8	14.1	16.3	18.6	20.8	23.1	25.3	27.6	29.8	32.1	34.4
47%	7.1	9.3	11.5	13.7	15.9	18.1	20.4	22.5	24.7	27.1	29.2	31.4	33.6
48%	6.9	9.1	11.2	13.4	15.6	17.7	19.9	22.0	24.2	26.4	28.5	30.7	32.8
49%	6.8	8.9	11.0	13.1	15.2	17.4	19.5	21.6	23.8	25.8	27.9	30.0	32.1
50%	6.6	8.7	10.8	12.9	14.9	16.9	19.0	21.1	23.2	25.2	27.3	29.4	31.4

WHOLE MILK TABLE (3.5%)—7 GALLONS.

Explanation.

The figures at the left of the table represent the test of the cream on hand.

The figures at the top of the table represent the per cent to be standardized to, (or the desired test.)

If a 25% cream and 3.5% milk are to be mixed to produce 7 gallons of 22% cream, use the table as follows: Run down the figures at the left of the table until to 25%, then follow the line over to the 22% column, and the amount is 48.1 pounds of 25% cream needed. Add enough 3.5% milk to make 7 gallons and the test will then be 22%.

	10%	12%	14%	16%	18%	20%	22%	24%	26%	28%	30%	32%	34%
15%	31.6	41.3	51.1										
16%	29.1	38.0	47.0										
17%	26.8	35.2	43.5	51.8									
18%	25.0	32.7	40.5	48.2									
19%	23.4	30.6	37.8	45.1	52.3								
20%	22.0	28.8	35.6	42.4	49.1								
21%	20.7	27.1	33.6	39.9	46.3	52.7							
22%	19.6	25.6	31.7	37.8	43.8	49.9							
23%	18.6	24.3	30.1	35.8	41.5	47.3	53.0						
24%	17.7	23.1	28.6	34.0	39.5	45.0	50.4						
25%	16.8	22.1	27.3	32.5	37.7	42.9	48.1	53.3					
26%	16.1	21.1	26.1	31.0	36.0	41.0	45.9	50.9					
27%	15.4	20.2	24.9	29.7	34.5	39.2	44.0	48.7	53.5				
28%	14.8	19.3	23.9	28.5	33.1	37.6	42.2	46.8	51.3				
29%	14.2	18.6	23.0	27.4	31.7	36.1	40.6	45.0	49.3				
30%	13.7	17.9	22.1	26.3	30.5	34.8	39.0	43.2	47.5	51.7			
31%	13.2	17.2	21.3	25.4	29.4	33.6	37.6	41.7	45.7	49.8	53.9		
32%	12.7	16.6	20.5	24.5	28.4	32.4	36.3	40.2	44.1	48.0	52.0		
33%	12.3	16.1	19.8	23.6	27.5	31.4	35.0	38.8	42.7	46.4	50.2	54.0	
34%	11.9	15.5	19.2	22.8	26.6	30.2	33.9	37.5	41.3	44.9	48.6	52.2	
35%	11.5	15.0	18.6	22.1	25.7	29.3	32.8	36.4	39.9	43.5	47.0	50.6	54.1
36%	11.2	14.5	18.0	21.4	24.9	28.4	31.8	35.2	38.7	42.2	45.6	49.0	52.6
37%	10.8	14.1	17.5	20.8	24.2	27.5	30.8	34.2	37.1	40.9	44.2	47.6	50.9
38%	10.5	13.7	17.0	20.2	23.5	26.7	29.9	33.2	36.4	39.7	42.9	46.2	49.4
39%	10.2	13.3	16.6	19.6	22.8	25.9	29.1	32.2	35.4	38.6	41.7	44.9	48.0
40%	9.9	13.0	16.1	19.1	22.1	25.2	28.3	31.4	34.5	37.5	40.6	43.6	46.7
41%	9.6	12.6	15.6	18.6	21.6	24.6	27.5	30.5	33.6	36.5	39.5	42.5	45.5
42%	9.4	12.3	15.2	18.1	21.0	23.9	26.8	29.7	32.6	35.6	38.5	41.4	44.3
43%	9.1	12.0	14.8	17.7	20.5	23.3	26.1	29.0	31.8	34.7	37.5	40.3	43.1
44%	8.9	11.6	14.4	17.2	20.0	22.7	25.5	28.2	31.0	33.8	36.6	39.3	42.1
45%	8.7	11.4	14.1	16.8	19.5	22.2	24.9	27.6	30.3	33.0	35.7	38.4	41.0
46%	8.5	11.2	13.7	16.4	19.0	21.7	24.3	26.9	29.6	32.2	34.8	37.5	40.1
47%	8.3	10.9	13.5	16.0	18.6	21.2	23.8	26.3	28.9	31.5	34.0	36.6	39.2
48%	8.1	10.6	13.1	15.6	18.2	20.7	23.2	25.7	28.2	30.8	33.3	35.8	38.3
49%	7.9	10.4	12.8	15.3	17.7	20.3	22.7	25.2	27.7	30.1	32.5	35.0	37.5
50%	7.7	10.2	12.6	15.0	17.4	19.8	22.2	24.6	27.0	29.4	31.8	34.3	36.6

WHOLE MILK TABLE (3.5%)—8 GALLONS.

Explanation

The figures at the left of the table represent the test of the cream on hand.

The figures at the top of the table represent the per cent to be standardized to, (or the desired test.)

If a 20% cream and 3.5% milk are to be mixed to produce 8 gallons of 14% cream, use the table as follows: Run down the figures at the left of the table until to 20%, then follow the line over to the 14% column, and the amount is 40.7 pounds of 20% cream needed. Add enough 3.5% milk to make 8 gallons and the test will then be 14%.

	10%	12%	14%	16%	18%	20%	22%	24%	26%	28%	30%	32%	34%
15%	36.1	47.2	58.4										
16%	33.2	43.5	53.7										
17%	30.7	40.2	49.7	59.2									
18%	28.6	37.4	46.3	55.1									
19%	26.8	35.0	43.2	51.6	59.8								
20%	25.2	32.9	40.7	48.4	56.1								
21%	23.7	31.0	38.4	45.6	52.9	60.3							
22%	22.4	29.3	36.3	43.2	50.0	57.0							
23%	21.2	27.8	34.4	40.9	47.5	54.0	60.6						
24%	20.2	26.4	32.7	38.9	45.2	51.4	57.6						
25%	19.2	25.2	31.2	37.2	43.1	49.0	55.0	60.9					
26%	18.4	24.1	29.8	35.5	41.2	46.9	52.5	58.2					
27%	17.6	23.1	28.5	34.0	39.4	44.8	50.3	55.7	61.2				
28%	16.9	22.1	27.3	32.6	37.8	43.0	48.3	53.5	58.7				
29%	16.2	21.2	26.3	31.3	36.3	41.3	46.4	51.4	56.4	61.4			
30%	15.6	20.4	25.2	30.1	34.9	39.8	44.6	49.4	54.3	59.1			
31%	15.1	19.7	24.4	29.0	33.6	38.4	43.0	47.6	52.3	56.9	61.6		
32%	14.5	19.0	23.5	28.0	32.4	37.0	41.5	46.0	50.4	54.9	59.4		
33%	14.0	18.4	22.7	27.0	31.4	35.7	40.0	44.4	48.8	53.1	57.4	61.7	
34%	13.6	17.7	22.0	26.1	30.4	34.5	38.8	42.9	47.2	51.3	55.6	59.7	
35%	13.2	17.2	21.2	25.3	29.4	33.5	37.5	41.6	45.6	49.7	53.7	57.8	61.9
36%	12.8	16.6	20.6	24.5	28.4	32.4	36.4	40.3	44.2	48.2	52.1	56.0	60.1
37%	12.4	16.1	20.0	23.8	27.6	31.5	35.2	39.1	42.4	46.8	50.5	54.4	58.2
38%	12.0	15.7	19.4	23.1	26.8	30.5	34.2	38.0	41.6	45.4	49.1	52.8	56.5
39%	11.6	15.2	19.0	22.4	26.0	29.6	33.2	36.8	40.5	44.1	47.7	51.3	54.9
40%	11.3	14.8	18.4	21.8	25.3	28.8	32.4	35.9	39.4	42.8	46.4	49.9	53.4
41%	11.0	14.4	17.9	21.2	24.7	28.1	31.5	34.9	38.4	41.7	45.2	48.6	52.0
42%	10.8	14.0	17.4	20.7	24.0	27.3	30.7	34.0	37.3	40.7	44.0	47.3	50.6
43%	10.4	13.7	16.9	20.2	23.4	26.7	29.9	33.2	36.4	39.6	42.8	46.1	49.3
44%	10.2	13.3	16.5	19.6	22.8	26.0	29.2	32.3	35.5	38.6	41.8	44.9	48.1
45%	10.0	13.0	16.1	19.2	22.3	25.4	28.4	31.6	34.6	37.7	40.8	43.9	46.9
46%	9.7	12.8	15.7	18.8	21.7	24.8	27.8	30.8	33.8	36.8	39.8	42.8	45.9
47%	9.5	12.4	15.4	18.3	21.2	24.2	27.2	30.0	33.0	36.0	38.9	41.9	44.8
48%	9.2	12.1	15.0	17.9	20.8	23.6	26.5	29.4	32.3	35.2	38.0	40.9	43.8
49%	9.1	11.9	14.7	17.5	20.3	23.2	26.0	28.8	31.7	34.4	37.2	40.0	42.8
50%	8.8	11.6	14.4	17.2	19.9	22.6	25.4	28.1	30.9	33.6	36.4	39.2	41.9

WHOLE MILK TABLE (3.5%)—9 GALLONS.

Explanation

The figures at the left of the table represent the test of the cream on hand.

The figures at the top of the table represent the per cent to be standardized to, (or the desired test.)

If a 40% cream and 3.5% milk are to be mixed to produce 9 gallons of 20% cream, use the table as follows: Run down the figures at the left of the table until to 40%, then follow the line over to the 20% column, and the amount is 32.4 pounds of 40% cream needed. Add enough 3.5% milk to make 9 gallons and the test will then be 20%.

	10%	12%	14%	16%	18%	20%	22%	24%	26%	28%	30%	32%	34%
15%	40.6	53.1	65.7										
16%	37.4	48.9	60.4										
17%	34.5	45.2	55.9	66.6									
18%	32.2	42.1	52.1	62.0									
19%	30.1	39.4	48.6	58.0	67.3								
20%	28.3	37.0	45.8	54.5	63.1								
21%	26.7	34.9	43.2	51.3	59.5	67.8							
22%	25.2	33.0	40.8	48.6	56.3	64.1							
23%	23.9	31.3	38.7	46.0	53.4	60.8	68.2						
24%	22.7	29.7	36.8	43.8	50.8	57.8	64.8						
25%	21.6	28.4	35.1	41.8	48.5	55.1	61.9	68.5					
26%	20.7	27.1	33.5	39.9	46.3	52.8	59.1	65.5					
27%	19.8	26.0	32.1	38.2	44.3	50.4	56.6	62.7	68.8				
28%	19.0	24.9	30.7	36.7	42.5	48.4	54.3	60.2	66.0				
29%	18.2	23.9	29.6	35.2	40.8	46.5	52.2	57.8	63.4	69.1			
30%	17.6	23.0	28.4	33.9	39.3	44.8	50.2	55.6	61.1	66.5			
31%	17.0	22.2	27.4	32.6	37.8	43.2	48.4	53.6	58.8	64.0	69.3		
32%	16.3	21.4	26.4	31.5	36.5	41.6	46.7	51.7	56.7	61.8	66.8		
33%	15.8	20.7	25.5	30.4	35.3	40.2	45.0	49.9	54.9	59.7	64.6	69.4	
34%	15.3	19.9	24.7	29.4	34.2	38.8	43.6	48.3	53.1	57.7	62.5	67.2	
35%	14.8	19.3	23.9	28.5	33.1	37.7	42.2	46.8	51.3	55.9	60.4	65.0	69.6
36%	14.4	18.7	23.2	27.6	32.0	36.5	40.9	45.3	49.7	54.2	58.6	63.0	67.6
37%	13.9	18.1	22.5	26.8	31.1	35.4	39.6	44.0	48.3	52.6	56.8	61.2	65.5
38%	13.5	17.7	21.8	26.0	30.2	34.3	38.5	42.7	46.8	51.1	55.2	59.4	63.6
39%	13.1	17.1	21.4	25.2	29.3	33.3	37.4	41.4	45.6	49.6	53.7	57.7	61.8
40%	12.7	16.7	20.7	24.5	28.5	32.4	36.4	40.4	44.3	48.2	52.2	56.1	60.1
41%	12.4	16.2	20.1	23.9	27.8	31.6	35.4	39.3	43.2	46.9	50.8	54.7	58.5
42%	12.1	15.8	19.6	23.3	27.0	30.7	34.5	38.2	42.0	45.8	49.5	53.2	56.9
43%	11.7	15.4	19.0	22.7	26.3	30.0	33.6	37.3	40.9	44.6	48.2	51.9	55.5
44%	11.5	15.0	18.6	22.1	25.7	29.2	32.8	36.3	39.9	43.4	47.0	50.5	54.1
45%	11.2	14.6	18.1	21.6	25.1	28.6	32.0	35.5	38.9	42.4	45.9	49.4	52.8
46%	10.9	14.4	17.7	21.1	24.4	27.9	31.3	34.6	38.0	41.4	44.8	48.2	51.6
47%	10.7	14.0	17.3	20.6	23.9	27.2	30.6	33.8	37.1	40.5	43.8	47.1	50.4
48%	10.4	13.6	16.9	20.1	23.4	26.6	29.8	33.1	36.3	39.6	42.8	46.0	49.3
49%	10.2	13.4	16.5	19.7	22.8	26.1	29.2	32.4	35.7	38.7	41.8	45.0	48.2
50%	9.9	13.1	16.2	19.3	22.4	25.4	28.6	31.6	34.8	37.8	40.9	44.1	47.1

WHOLE MILK TABLE (3.5%)—10 GALLONS.

Explanation

The figures at the left of the table represent the test of the cream on hand.

The figures at the top of the table represent the per cent to be standardized to, (or the desired test.)

If a 41% cream and 3.5% milk are to be mixed to produce 10 gallons of 22% cream, use the table as follows: Run down the figures at the left of the table until to 41%, then follow the line over to the 22% column, and the amount is 39.4 pounds of 41% cream needed. Add enough 3.5% milk to make 10 gallons and the test will then be 22%.

	10%	12%	14%	16%	18%	20%	22%	24%	26%	28%	30%	32%	34%
15%	45.2	59.1	73.0										
16%	41.6	54.4	67.2										
17%	38.4	50.3	62.2	74.0									
18%	35.8	46.8	57.9	68.9									
19%	33.5	43.8	54.1	64.5	74.8								
20%	31.5	41.2	50.9	60.6	70.2								
21%	29.7	38.8	48.0	57.1	66.2	75.4							
22%	28.1	36.7	45.4	54.0	62.6	71.3							
23%	26.6	34.8	43.0	51.2	59.4	67.6	75.8						
24%	25.3	33.1	40.9	48.7	56.5	64.3	72.1						
25%	24.1	31.6	39.0	46.5	53.9	61.3	68.8	76.2					
26%	23.1	30.2	37.3	44.4	51.5	58.7	65.7	72.8					
27%	22.1	28.9	35.7	42.5	49.3	56.1	62.9	69.7	76.5				
28%	21.2	27.7	34.2	40.8	47.3	53.8	60.4	66.7	73.4				
29%	20.3	26.6	32.9	39.2	45.4	51.7	58.0	64.3	70.5	76.8			
30%	19.6	25.6	31.6	37.7	43.7	49.8	55.8	61.8	67.9	73.9			
31%	18.9	24.7	30.5	36.3	42.1	48.0	53.8	59.6	65.4	71.2	77.0		
32%	18.2	23.8	29.4	35.0	40.6	46.3	51.9	57.5	63.1	68.7	74.3		
33%	17.6	23.0	28.4	33.8	39.3	44.4	50.1	55.5	61.0	66.4	71.8	77.2	
34%	17.0	22.2	27.5	32.7	38.0	43.2	48.5	53.7	59.0	64.2	69.5	74.7	
35%	16.5	21.5	26.6	31.7	36.8	41.9	46.9	52.0	57.1	62.2	67.2	72.3	77.4
36%	16.0	20.8	25.8	30.7	35.6	40.6	45.5	50.4	55.3	60.3	65.2	70.1	75.1
37%	15.5	20.2	25.0	29.8	34.6	39.4	44.1	48.9	53.7	58.5	63.2	68.0	72.8
38%	15.0	19.7	24.3	28.9	33.6	38.2	42.8	47.5	52.1	56.8	61.4	66.0	70.7
39%	14.6	19.1	23.8	28.1	32.6	37.1	41.6	46.1	50.7	55.2	59.7	64.2	68.7
40%	14.2	18.6	23.0	27.3	31.7	36.1	40.5	44.9	49.3	53.6	58.0	62.4	66.8
41%	13.8	18.1	22.4	26.6	30.9	35.2	39.4	43.7	48.0	52.2	56.5	60.8	65.0
42%	13.5	17.6	21.8	25.9	30.1	34.2	38.4	42.5	46.7	50.9	55.0	59.2	63.3
43%	13.1	17.2	21.2	25.3	29.3	33.4	37.4	41.5	45.5	49.6	53.6	57.7	61.7
44%	12.8	16.7	20.7	24.6	28.6	32.5	36.5	40.4	44.4	48.3	52.3	56.2	60.2
45%	12.5	16.3	20.2	24.0	27.9	31.8	35.6	39.5	43.3	47.2	51.0	54.9	58.7
46%	12.2	16.0	19.7	23.5	27.2	31.0	34.8	38.5	42.3	46.1	49.8	53.6	57.4
47%	11.9	15.6	19.3	22.9	26.6	30.3	34.0	37.6	41.3	45.0	48.7	52.4	56.0
48%	11.6	15.2	18.8	22.4	26.0	29.6	33.2	36.8	40.4	44.0	47.6	51.2	54.8
49%	11.4	14.9	18.4	21.9	25.4	29.0	32.5	36.0	39.7	43.0	46.5	50.1	53.6
50%	11.1	14.6	18.0	21.5	24.9	28.3	31.8	35.2	38.7	42.1	45.5	49.0	52.4

WHOLE MILK TABLE (3.5%)—20 GALLONS.

Explanation

The figures at the left of the table represent the test of the cream on hand.

The figures at the top of the table represent the per cent to be standardized to, (or the desired test.)

If a 40% cream and 3.5% milk are to be mixed to produce 20 gallons of 22% cream, use the table as follows: Run down the figures at the left of the table until to 40%, then follow the line over to the 22% column, and the amount is 81 pounds of 40% cream needed. Add enough 3.5% milk to make 20 gallons and the test will then be 22%.

	10%	12%	14%	16%	18%	20%	22%	24%	26%	28%	30%	32%	34%
15%	90.4	118.2	146.0										
16%	83.2	108.8	134.4										
17%	76.8	100.6	124.4	148.0									
18%	71.6	93.6	115.8	137.8									
19%	67.0	87.6	108.2	129.0	149.6								
20%	63.0	82.4	101.8	121.2	140.4								
21%	59.4	77.6	96.0	114.2	132.4	150.8							
22%	56.2	73.4	90.8	108.0	125.2	142.6							
23%	53.2	69.6	86.0	102.4	118.8	135.2	151.6						
24%	50.6	66.2	81.8	97.4	113.0	128.6	144.2						
25%	48.2	63.2	78.0	93.0	107.8	122.6	137.6	152.4					
26%	46.2	60.4	74.6	88.8	103.0	117.4	131.4	145.6					
27%	44.2	57.8	71.4	85.0	98.6	112.2	125.8	139.4	153.0				
28%	42.4	55.4	68.4	81.6	94.6	107.6	120.8	133.8	146.8				
29%	40.6	53.2	65.8	78.4	90.8	103.4	116.0	128.6	141.0	153.6			
30%	39.2	51.2	63.2	75.4	87.4	99.6	111.6	123.6	135.8	147.8			
31%	37.8	49.4	61.0	72.6	84.2	96.0	107.6	119.2	130.8	142.4	154.0		
32%	36.4	47.6	58.8	70.0	81.2	92.6	103.8	115.0	126.2	137.4	148.6		
33%	35.2	46.0	56.8	67.6	78.6	89.4	100.2	111.0	122.0	132.8	143.6	154.4	
34%	34.0	44.4	55.0	65.4	76.0	86.4	97.0	107.4	118.0	128.4	139.0	149.4	
35%	33.0	43.0	53.2	63.4	73.6	83.8	93.8	104.0	114.2	124.4	134.4	144.6	154.8
36%	32.0	41.6	51.6	61.4	71.2	81.2	91.0	100.8	110.6	120.6	130.4	140.2	150.4
37%	31.0	40.4	50.0	59.6	69.2	78.8	88.2	97.8	107.4	117.0	126.4	136.0	145.6
38%	30.0	39.4	48.6	57.8	67.2	76.4	85.6	95.0	104.2	113.6	122.8	132.0	141.4
39%	29.2	38.2	47.6	56.2	65.2	74.2	83.2	92.2	101.4	110.4	119.4	128.4	137.4
40%	28.4	37.2	46.0	54.6	63.4	72.2	81.0	89.8	98.6	107.2	116.0	124.8	133.6
41%	27.6	36.2	44.8	53.2	61.8	70.4	78.8	87.4	96.0	104.4	113.0	121.6	130.0
42%	27.0	35.2	43.6	51.8	60.2	68.4	76.8	85.0	93.4	101.8	110.0	118.4	126.6
43%	26.2	34.4	42.4	50.6	58.6	66.8	74.8	83.0	91.0	99.2	107.2	115.4	123.4
44%	25.6	33.4	41.4	49.2	57.2	65.0	73.0	80.8	88.8	96.6	104.6	112.4	120.4
45%	25.0	32.6	40.4	48.0	55.8	63.6	71.2	79.0	86.6	94.4	102.0	109.8	117.4
46%	24.4	32.0	39.4	47.0	54.4	62.0	69.6	77.0	84.6	92.2	99.6	107.2	114.8
47%	23.8	31.2	38.6	45.8	53.2	60.6	68.0	75.2	82.6	90.0	97.4	104.2	112.0
48%	23.2	30.4	37.6	44.8	52.0	59.2	66.4	73.6	80.8	88.0	95.2	102.4	109.6
49%	22.8	29.8	36.8	43.8	50.8	58.0	65.0	72.0	79.4	86.0	93.0	100.2	107.2
50%	22.2	29.2	36.0	43.0	49.8	56.6	63.6	70.4	77.4	84.2	91.0	98.0	104.8

WHOLE MILK TABLE (3.5%)—30 GALLONS.

Explanation

The figures at the left of the table represent the test of the cream on hand.

The figures at the top of the table represent the per cent to be standardized to, (or the desired test.)

If a 26% cream and 3.5% milk are to be mixed to produce 30 gallons of 16% cream, use the table as follows: Run down the figures at the left of the table until to 26%, then follow the line over to the 16% column, and the amount is 133.2 pounds of 26% cream needed. Add enough 3.5% milk to make 30 gallons and the test will then be 16%.

	10%	12%	14%	16%	18%	20%	22%	24%	26%	28%	30%	32%	34%
15%	135.6	177.3	219.0										
16%	124.8	163.2	201.6										
17%	115.2	150.9	186.6	222.0									
18%	107.4	140.4	173.7	206.7									
19%	100.5	131.4	162.3	193.5	224.4								
20%	94.5	123.6	152.7	181.8	210.6								
21%	89.1	116.4	144.0	171.3	198.6	226.2							
22%	84.3	110.1	136.2	162.0	187.8	213.9							
23%	79.8	104.4	129.0	153.6	178.2	202.8	227.4						
24%	75.9	99.3	122.7	146.1	169.5	192.9	216.3						
25%	72.3	94.8	117.0	139.5	161.7	183.9	206.4	228.6					
26%	69.3	90.6	111.9	133.2	154.5	176.1	197.1	218.4					
27%	66.3	86.7	107.1	127.5	147.9	168.3	188.7	209.1	229.5				
28%	63.6	83.1	102.6	122.4	141.9	161.4	181.2	200.7	220.2				
29%	60.9	79.8	98.7	117.6	136.2	155.1	174.0	192.9	211.5	230.4			
30%	58.8	76.8	94.8	113.1	131.1	149.4	167.4	185.4	203.7	221.7			
31%	56.7	74.1	91.5	108.9	126.3	144.0	161.4	178.8	196.2	213.6	231.0		
32%	54.6	71.4	88.2	105.0	121.8	138.9	155.7	172.5	189.3	206.1	222.9		
33%	52.8	69.0	85.2	101.4	117.9	134.1	150.3	166.5	183.0	199.2	215.4	231.6	
34%	51.0	66.6	82.5	98.1	114.0	129.6	145.5	161.1	177.0	192.6	208.5	224.1	
35%	49.5	64.5	79.8	95.1	110.4	125.7	140.7	156.0	171.3	186.6	201.6	216.9	232.2
36%	48.0	62.4	77.4	92.1	106.8	121.8	136.5	151.2	165.9	180.9	195.6	210.3	225.6
37%	46.5	60.6	75.0	89.4	103.8	118.2	132.3	146.7	161.1	175.5	189.6	204.0	218.4
38%	45.0	59.1	72.9	86.7	100.8	114.6	128.4	142.5	156.3	170.4	184.2	198.0	212.1
39%	43.8	57.3	71.4	84.3	97.8	111.3	124.8	138.3	152.1	165.6	179.1	192.6	206.1
40%	42.6	55.8	69.0	81.9	95.1	108.3	121.5	134.7	147.9	160.8	174.0	187.2	200.4
41%	41.4	54.3	67.2	79.8	92.7	105.6	118.2	131.1	144.0	156.6	169.5	182.4	195.0
42%	40.5	52.8	65.4	77.7	90.3	102.6	115.2	127.5	140.1	152.7	165.0	177.6	189.9
43%	39.3	51.6	63.6	75.9	87.9	100.2	112.2	124.5	136.5	148.8	160.8	173.1	185.1
44%	38.4	50.1	62.1	73.8	85.8	97.5	109.5	121.2	133.2	144.9	156.9	168.6	180.6
45%	37.5	48.9	60.6	72.0	83.7	95.4	106.8	118.5	129.2	141.6	153.0	164.7	176.1
46%	36.6	48.0	59.1	70.5	81.6	93.0	104.4	115.5	126.9	138.3	149.4	160.8	172.2
47%	35.7	46.8	57.9	68.7	79.8	90.9	102.0	112.8	123.9	135.0	146.1	156.3	168.0
48%	34.8	45.6	56.4	67.2	78.0	88.8	99.6	110.4	121.2	132.0	142.8	153.6	164.4
49%	34.2	44.7	55.2	65.7	76.2	87.0	97.5	108.0	119.1	129.0	139.5	150.3	160.8
50%	33.3	43.8	54.0	64.5	74.7	84.9	95.4	105.6	116.1	126.3	136.5	147.0	157.2

WHOLE MILK TABLE (3.5%)—40 GALLONS.

Explanation

The figures at the left of the table represent the test of the cream on hand.

The figures at the top of the table represent the per cent to be standardized to, (or the desired test.)

If a 19% cream and 3.5% milk are to be mixed to produce 40 gallons of 14% cream, use the table as follows: Run down the figures at the left of the table until to 19%, then follow the line over to the 14% column, and the amount is 216.4 pounds of 19% cream needed. Add enough 3.5% milk to make 40 gallons and the test will then be 14%.

	10%	12%	14%	16%	18%	20%	22%	24%	26%	28%	30%	32%	34%
15%	180.8	236.4	292.0										
16%	166.4	217.6	268.8										
17%	153.6	201.2	248.8	296.0									
18%	143.2	187.2	231.6	275.6									
19%	134.0	175.2	216.4	258.0	299.2								
20%	126.0	164.8	203.6	242.4	280.8								
21%	118.8	155.2	192.0	228.4	264.8	301.6							
22%	112.4	146.8	181.6	216.0	250.4	285.2							
23%	106.4	139.2	172.0	204.8	237.6	270.4	303.2						
24%	101.2	132.4	163.6	194.8	226.0	257.2	288.4						
25%	96.4	126.4	156.0	186.0	215.6	245.2	275.2	304.8					
26%	92.4	120.8	149.2	177.6	206.0	234.8	262.8	291.2					
27%	88.4	115.6	142.8	170.0	197.2	224.4	251.6	278.8	306.0				
28%	84.8	110.8	136.8	163.2	189.2	215.2	241.6	267.6	293.6				
29%	81.2	106.4	131.6	156.8	181.6	206.8	232.0	257.2	282.0	307.2			
30%	78.4	102.4	126.4	150.8	174.8	199.2	223.2	247.2	271.6	295.6			
31%	75.6	98.8	122.0	145.2	168.4	192.0	215.2	238.4	261.6	284.8	308.0		
32%	72.8	95.2	117.6	140.0	162.4	185.2	207.6	230.0	252.4	274.8	297.2		
33%	70.4	92.0	113.6	135.2	157.2	178.8	200.4	222.0	244.0	265.6	287.2	308.8	
34%	68.0	88.8	110.0	130.8	152.0	172.8	194.0	214.8	236.0	256.8	278.0	298.8	
35%	66.0	84.0	106.4	126.8	147.2	167.6	187.6	208.0	228.4	248.8	268.8	289.2	309.6
36%	64.0	83.2	103.2	122.8	142.4	162.4	182.0	201.6	221.2	241.2	260.8	280.4	300.8
37%	62.0	80.8	100.0	119.2	138.4	157.6	176.4	195.6	214.8	234.0	252.8	272.0	291.2
38%	60.0	78.8	97.2	115.6	134.4	152.8	171.2	190.0	208.4	227.2	245.6	264.0	282.8
39%	58.4	76.4	95.2	112.4	130.4	148.4	166.4	184.4	202.8	220.8	238.8	256.8	274.8
40%	56.8	74.4	92.0	109.2	126.8	144.4	162.0	179.6	197.2	214.4	232.0	249.6	267.2
41%	55.2	72.4	89.6	106.4	123.6	140.8	157.6	174.8	192.0	208.8	226.0	243.2	260.0
42%	54.0	70.4	87.2	103.6	120.4	136.8	153.6	170.0	186.8	203.6	220.0	236.8	253.2
43%	52.4	68.8	84.8	101.2	117.2	133.6	149.6	166.0	182.0	198.4	214.4	230.8	246.8
44%	51.2	66.8	82.8	98.4	114.4	130.0	146.0	161.6	177.6	193.2	209.2	224.8	240.8
45%	50.0	65.2	80.8	96.0	111.6	127.2	142.4	158.0	173.2	188.8	204.0	219.6	234.8
46%	48.8	64.0	78.8	94.0	108.8	124.0	139.2	154.0	169.2	184.4	199.2	214.4	229.6
47%	47.6	62.4	77.2	91.6	106.4	121.2	136.0	150.4	165.2	180.0	194.8	209.6	224.0
48%	46.4	60.8	75.2	89.6	104.0	118.4	132.8	147.2	161.6	176.0	190.4	204.8	219.2
49%	45.6	59.6	73.6	87.6	101.6	116.0	130.0	144.0	158.8	172.0	186.0	200.4	214.4
50%	44.4	58.4	72.0	86.0	99.6	113.2	127.2	140.8	154.8	168.4	182.0	196.0	209.6

WHOLE MILK TABLE (3.5%)—50 GALLONS.

Explanation

The figures at the left of the table represent the test of the cream on hand.

The figures at the top of the table represent the per cent to be standardized to, (or the desired test.)

If a 20% cream and 3.5% milk are to be mixed to produce 50 gallons of 18% cream, use the table as follows: Run down the figures at the left of the table until to 20%, then follow the line over to the 18% column, and the amount is 351 pounds of 20% cream needed. Add enough 3.5% milk to make 50 gallons and the test will then be 18%.

	10%	12%	14%	16%	18%	20%	22%	24%	26%	28%	30%	32%	34%
15%	226.0	295.5	365.0										
16%	208.0	272.0	336.0										
17%	192.0	251.5	311.0	370.0									
18%	179.0	234.0	289.5	344.5									
19%	167.5	219.0	270.5	322.5	374.0								
20%	157.5	206.0	254.5	303.0	351.0								
21%	148.5	194.0	240.0	285.5	331.0	377.0							
22%	140.5	183.5	227.0	270.0	313.0	356.5							
23%	133.0	174.0	215.0	256.0	297.0	338.0	379.0						
24%	126.5	165.5	204.5	243.5	282.5	321.5	360.5						
25%	120.5	158.0	195.0	232.5	269.5	306.5	344.0	381.0					
26%	115.5	151.0	186.5	222.0	257.5	293.5	328.5	364.0					
27%	110.5	144.5	178.5	212.5	246.5	280.5	314.5	348.5	382.5				
28%	106.0	138.5	171.0	204.0	236.5	269.0	302.0	334.5	367.0				
29%	101.5	133.0	164.5	196.0	227.0	258.5	290.0	321.5	352.5	384.0			
30%	98.0	128.0	158.0	188.5	218.5	249.0	279.0	309.0	339.5	369.5			
31%	94.5	123.5	152.5	181.5	210.5	240.0	269.0	298.0	327.0	356.0	385.0		
32%	91.0	119.0	147.0	175.0	203.0	231.5	259.5	287.5	315.5	343.5	371.5		
33%	88.0	115.0	142.0	169.0	196.5	223.5	250.5	277.5	305.0	332.0	359.0	386.0	
34%	85.0	111.0	137.5	163.5	190.0	216.0	242.5	268.5	295.0	321.0	347.5	373.5	
35%	82.5	107.5	133.0	158.5	184.0	209.5	234.5	260.0	285.5	311.0	336.0	361.5	387.0
36%	80.0	104.0	129.0	153.5	178.0	203.0	227.5	252.0	276.5	301.5	326.0	350.5	376.0
37%	77.5	101.0	125.0	149.0	173.0	197.0	220.5	244.5	268.5	292.5	316.0	340.0	364.0
38%	75.0	98.5	121.5	144.5	168.0	191.0	214.0	237.5	260.5	284.0	307.0	330.0	353.5
39%	73.0	95.5	119.0	140.5	163.0	185.5	208.0	230.5	253.5	276.0	298.5	321.0	343.5
40%	71.0	93.0	115.0	136.5	158.5	180.5	202.5	224.5	246.5	268.0	290.0	312.0	334.0
41%	69.0	90.5	112.0	133.0	154.5	176.0	197.0	218.5	240.0	261.0	282.5	304.0	325.0
42%	67.5	88.0	109.0	129.5	150.5	171.0	192.0	212.5	233.5	254.5	275.0	296.0	316.5
43%	65.5	86.0	106.0	126.5	146.5	167.0	187.0	207.5	227.5	248.0	268.0	288.5	308.5
44%	64.0	83.5	103.5	123.0	143.0	162.5	182.5	202.0	222.0	241.5	261.5	281.0	301.0
45%	62.5	81.5	101.0	120.0	139.5	159.0	178.0	197.5	216.5	236.0	255.0	274.5	293.5
46%	61.0	80.0	98.5	117.5	136.0	155.0	174.0	192.5	211.5	230.5	249.0	268.0	287.0
47%	59.5	78.0	96.5	114.5	133.0	151.5	170.0	188.0	206.5	225.0	243.5	262.0	280.0
48%	58.0	76.0	94.0	112.0	130.0	148.0	166.0	184.0	202.0	220.0	238.0	256.0	274.0
49%	57.0	74.5	92.0	109.5	127.0	145.0	162.5	180.0	198.5	215.0	232.5	250.5	268.0
50%	55.5	73.0	90.0	107.5	124.5	141.5	159.0	176.0	193.5	210.5	227.5	245.0	262.0

WHOLE MILK TABLE (3.5%)—60 GALLONS.

Explanation

The figures at the left of the table represent the test of the cream on hand.

The figures at the top of the table represent the per cent to be standardized to, (or the desired test.)

If a 16% cream and 3.5% milk are to be mixed to produce 60 gallons of 12% cream, use the table as follows: Run down the figures at the left of the table until to 16%, then follow the line over to the 12% column, and the amount is 326.4 pounds of 16% cream needed. Add enough 3.5% milk to make 60 gallons and the test will then be 12%.

	10%	12%	14%	16%	18%	20%	22%	24%	26%	28%	30%	32%	34%
15%	271.2	354.6	438.0										
16%	249.6	326.4	403.2										
17%	230.4	301.8	373.2	444.0									
18%	214.8	280.8	347.4	413.4									
19%	201.0	262.8	324.6	387.0	448.8								
20%	189.0	247.2	305.4	363.6	421.2								
21%	178.2	232.8	288.0	342.6	397.2	452.4							
22%	168.6	220.2	272.4	324.0	375.6	427.8							
23%	159.6	208.8	258.0	307.2	356.4	405.6	454.8						
24%	151.8	198.6	245.4	292.2	339.0	385.8	432.6						
25%	144.6	189.6	234.0	279.0	323.4	367.8	412.8	457.2					
26%	138.6	181.2	223.8	266.4	309.0	352.2	394.2	436.8					
27%	132.6	173.4	214.2	255.0	295.8	336.6	377.4	418.2	459.0				
28%	127.2	166.2	205.2	244.8	283.8	322.8	362.4	401.4	440.4				
29%	121.8	159.6	197.4	235.2	272.4	310.2	348.0	385.8	423.0	460.8			
30%	117.6	153.6	189.6	226.2	262.2	298.8	334.8	370.8	407.4	443.4			
31%	113.4	148.2	183.0	217.8	252.6	288.0	322.8	357.6	392.4	427.2	462.0		
32%	109.2	142.8	176.4	210.0	243.6	277.8	311.4	345.0	378.6	412.2	445.8		
33%	105.6	138.0	170.4	202.8	235.8	269.4	300.6	333.0	366.0	398.4	430.8	463.2	
34%	102.0	133.2	165.0	196.2	228.0	259.2	291.0	322.2	354.0	385.2	417.0	448.2	
35%	99.0	129.0	159.6	190.2	220.8	251.4	281.4	312.0	342.6	372.2	403.2	433.8	464.4
36%	96.0	124.8	154.8	184.2	213.6	243.6	273.0	302.4	331.8	361.8	391.2	420.6	451.2
37%	93.0	121.2	150.0	178.8	207.6	236.4	264.6	293.4	318.6	351.0	379.2	408.0	436.8
38%	90.0	118.2	145.8	173.4	201.6	229.2	256.8	285.0	312.6	340.8	368.4	396.0	424.2
39%	87.6	114.6	142.8	168.6	195.6	222.6	249.6	276.6	304.2	331.2	358.2	385.2	412.2
40%	85.2	111.6	138.0	163.8	190.2	216.6	243.0	269.4	295.8	321.6	348.0	374.4	400.8
41%	82.8	108.6	134.4	159.6	185.4	211.2	236.4	262.2	288.0	313.2	339.0	364.8	390.0
42%	81.0	105.6	130.8	155.4	180.6	205.2	230.4	255.0	280.2	305.4	330.0	355.2	379.8
43%	78.6	103.2	127.2	151.8	175.8	200.4	224.4	249.0	273.0	297.6	321.6	346.2	370.2
44%	76.8	100.2	124.2	147.6	171.6	195.0	219.0	242.4	266.4	289.8	313.8	337.2	361.2
45%	75.0	97.8	121.2	144.0	167.4	190.8	213.6	237.0	259.8	283.2	306.0	329.4	352.2
46%	73.2	96.0	118.2	141.0	163.2	186.0	208.8	231.0	253.8	276.6	298.8	321.6	344.4
47%	71.4	93.6	115.8	137.4	159.6	181.8	204.0	225.6	247.8	270.0	292.2	314.4	336.0
48%	69.6	91.2	112.8	134.4	156.0	177.6	199.2	220.8	242.4	264.0	285.6	307.2	328.8
49%	68.4	89.4	110.4	131.4	152.4	174.0	195.0	216.0	238.2	258.0	279.0	300.6	321.6
50%	66.6	87.6	108.0	129.0	149.4	169.8	190.8	211.2	232.2	252.6	273.0	294.0	314.4

WHOLE MILK TABLE (3.5%)—70 GALLONS.

Explanation

The figures at the left of the table represent the test of the cream on hand.

The figures at the top of the table represent the per cent to be standardized to, (or the desired test.)

If a 47% cream and 3.5% milk are to be mixed to produce 70 gallons of 20% cream, use the table as follows: Run down the figures at the left of the table until to 47%, then follow the line over to the 20% column, and the amount is 212.1 pounds of 47% cream needed. Add enough 3.5% milk to make 70 gallons and the test will then be 20%.

	10%	12%	14%	16%	18%	20%	22%	24%	26%	28%	30%	32%	34%
15%	316.4	413.7	511.0										
16%	291.2	380.8	470.4										
17%	268.8	352.1	435.4	518.0									
18%	250.6	327.6	405.3	482.3									
19%	234.5	306.6	378.7	451.5	523.6								
20%	220.5	288.4	356.3	424.2	491.4								
21%	207.9	271.6	336.0	399.7	463.4	527.8							
22%	196.7	256.9	317.8	378.0	438.2	499.1							
23%	186.2	243.6	301.0	358.4	415.8	473.2	530.6						
24%	177.1	231.7	286.3	340.9	395.5	450.1	504.7						
25%	168.7	221.2	273.0	325.5	377.3	429.1	481.6	533.4					
26%	161.7	211.4	261.1	310.8	360.5	410.9	459.9	509.6					
27%	154.7	202.3	249.9	297.5	345.1	392.7	440.3	487.9	535.5				
28%	148.4	193.9	239.4	285.6	331.1	376.6	422.8	468.3	513.8				
29%	142.1	186.2	230.3	274.4	317.8	361.9	406.0	450.1	493.5	537.6			
30%	137.2	179.2	221.2	263.9	305.9	348.6	390.6	432.6	475.3	517.3			
31%	132.3	172.9	213.5	254.1	294.7	336.0	376.6	417.2	457.8	498.4	539.0		
32%	127.4	166.6	205.8	245.0	284.2	324.1	363.3	402.5	441.7	480.9	520.1		
33%	123.2	161.0	198.8	236.6	275.1	314.3	350.7	388.5	427.0	464.8	502.6	540.4	
34%	119.0	155.4	192.5	228.9	266.0	302.4	339.5	375.9	413.0	449.4	486.5	522.9	
35%	115.5	150.5	186.2	221.9	257.6	293.3	328.3	364.0	399.7	435.4	470.4	506.1	541.8
36%	112.0	145.6	180.6	214.9	249.2	284.2	318.5	352.8	387.1	422.1	456.4	490.7	526.4
37%	108.5	141.4	175.0	208.6	242.2	275.8	308.7	342.3	371.7	409.5	442.4	476.0	509.6
38%	105.0	137.9	170.1	202.3	235.2	267.4	299.6	332.5	364.7	397.6	429.8	462.0	494.9
39%	102.2	133.7	166.6	196.7	228.2	259.7	291.2	322.7	354.9	386.4	417.9	449.4	480.9
40%	99.4	130.2	161.0	191.1	221.9	252.7	283.5	314.3	345.1	375.2	406.0	436.8	467.6
41%	96.6	126.7	156.8	186.2	216.3	246.4	275.8	305.9	336.0	365.4	395.5	425.6	455.0
42%	94.5	123.2	152.6	181.3	210.7	239.4	268.8	297.5	326.9	356.3	385.0	414.4	443.1
43%	91.7	120.4	148.4	177.1	205.1	233.8	261.8	290.5	318.5	347.2	375.2	403.9	431.9
44%	89.6	116.9	144.3	172.2	200.2	227.5	255.5	282.8	310.8	338.1	366.1	393.4	421.4
45%	87.5	114.1	141.4	168.0	195.3	222.6	249.2	276.5	303.1	330.4	357.1	384.3	410.9
46%	85.4	112.0	137.9	164.5	190.4	217.0	243.6	269.5	296.1	322.7	348.6	375.2	401.8
47%	83.3	109.2	135.1	160.3	186.2	212.1	238.0	263.2	289.1	315.0	340.9	366.8	392.0
48%	81.2	106.4	131.6	156.8	182.0	207.2	232.4	257.6	282.8	308.0	333.2	358.4	383.6
49%	79.8	104.3	128.8	153.3	177.8	203.0	227.5	252.0	277.9	301.0	325.5	350.7	375.2
50%	77.7	102.2	126.0	150.5	174.3	198.1	222.6	246.4	270.9	294.7	318.5	343.0	366.8

WHOLE MILK TABLE (3.5%)—80 GALLONS.

Explanation

The figures at the left of the table represent the test of the cream on hand.

The figures at the top of the table represent the per cent to be standardized to, (or the desired test.)

If a 29% cream and 3.5% milk are to be mixed to produce 80 gallons of 20% cream, use the table as follows: Run down the figures at the left of the table until to 29%, then follow the line over to the 20% column, and the amount is 413.6 pounds of 29% cream needed. Add enough 3.5% milk to make 80 gallons and the test will then be 20%.

	10%	12%	14%	16%	18%	20%	22%	24%	26%	28%	30%	32%	34%
15%	361.6	472.8	584.0										
16%	332.8	435.2	537.6										
17%	307.2	402.4	497.6	592.0									
18%	286.4	374.4	463.2	551.2									
19%	268.0	350.4	432.8	516.0	598.4								
20%	252.0	329.6	407.2	484.4	561.6								
21%	237.6	310.4	384.0	456.8	529.6	603.2							
22%	224.8	293.6	363.2	432.0	500.8	570.4							
23%	212.8	278.4	344.0	409.6	475.2	540.8	606.4						
24%	202.4	264.8	327.2	389.6	452.0	514.4	576.8						
25%	192.8	252.8	312.0	372.0	431.2	490.4	550.4	609.6					
26%	184.8	241.6	298.4	355.2	412.0	469.6	525.6	582.4					
27%	176.8	231.2	285.6	340.0	394.4	448.8	503.2	557.6	612.0				
28%	169.6	221.6	273.6	326.4	378.4	430.4	483.2	535.2	587.2				
29%	162.4	212.8	263.2	313.6	363.2	413.6	464.0	514.4	564.0	614.4			
30%	156.8	204.8	252.8	301.6	349.6	398.4	446.4	494.4	543.2	591.2			
31%	151.2	197.6	244.0	290.4	336.8	384.0	430.4	476.8	523.2	569.6	616.0		
32%	145.6	190.4	235.2	280.0	324.8	370.4	415.2	460.0	504.8	549.6	594.4		
33%	140.8	184.0	227.2	270.4	314.4	357.6	400.8	444.0	488.0	531.2	574.4	617.6	
34%	136.0	177.6	220.0	261.6	304.0	345.6	388.0	429.6	472.0	513.6	556.0	597.6	
35%	132.0	172.0	212.8	253.6	294.4	335.2	375.2	416.0	456.8	497.6	537.6	578.4	619.2
36%	128.0	166.4	206.4	245.6	284.8	324.8	364.0	403.2	442.4	482.4	521.6	560.8	601.6
37%	124.0	161.6	200.0	238.4	276.8	315.2	352.8	391.2	424.8	468.0	505.6	544.0	582.4
38%	120.0	157.6	194.4	231.2	268.8	305.6	342.4	380.0	416.8	454.4	491.2	528.0	565.6
39%	116.8	152.8	190.4	224.8	260.8	296.8	332.8	368.8	405.6	441.6	477.6	513.6	549.6
40%	113.6	148.8	184.0	218.4	253.6	288.8	324.0	359.2	394.4	428.8	464.0	499.2	534.4
41%	110.4	144.8	179.2	212.8	247.2	281.6	315.2	349.6	384.0	417.6	452.0	486.4	520.0
42%	108.0	140.8	174.4	207.2	240.8	273.6	307.2	340.0	373.6	407.2	440.0	473.6	506.4
43%	104.8	137.6	169.6	202.4	234.4	267.2	299.2	332.0	364.0	396.8	428.8	461.6	493.6
44%	102.4	133.6	165.6	196.8	228.8	260.0	292.0	323.2	355.2	386.4	418.4	449.6	481.6
45%	100.0	130.4	161.6	192.0	223.2	254.4	284.8	316.0	346.4	377.6	408.0	439.2	469.6
46%	97.6	128.0	157.6	188.0	217.6	248.0	278.4	308.0	338.4	368.8	398.4	428.8	459.2
47%	95.2	124.8	154.4	183.2	212.8	242.4	272.0	300.8	330.4	360.0	389.6	419.2	448.0
48%	92.8	121.6	150.4	179.2	208.0	236.8	265.6	294.4	323.2	352.0	380.8	409.6	438.4
49%	91.2	119.2	147.2	175.2	203.2	232.0	260.0	288.0	317.6	344.0	372.0	400.8	428.8
50%	88.8	116.8	144.0	172.0	199.2	226.4	254.4	281.6	309.6	336.8	364.0	392.0	419.2

WHOLE MILK TABLE (3.5%)—90 GALLONS.

Explanation

The figures at the left of the table represent the test of the cream on hand.

The figures at the top of the table represent the per cent to be standardized to, (or the desired test.)

If a 30% cream and 3.5% milk are to be mixed to produce 90 gallons of 16% cream, use the table as follows: Run down the figures at the left of the table until to 30%, then follow the line over to the 16% column, and the amount is 339.3 pounds of 30% cream needed. Add enough 3.5% milk to make 90 gallons and the test will then be 16%.

	10%	12%	14%	16%	18%	20%	22%	24%	26%	28%	30%	32%	34%
15%	406.8	531.9	657.0										
16%	374.4	489.6	604.8										
17%	345.6	452.7	559.8	666.0									
18%	322.2	421.2	521.1	620.1									
19%	301.5	394.2	486.9	580.5	673.2								
20%	283.5	370.8	458.1	545.4	631.8								
21%	267.3	349.2	432.0	513.9	595.8	678.6							
22%	252.9	330.3	408.6	486.0	563.4	641.7							
23%	239.4	313.2	387.0	460.8	534.6	608.4	682.2						
24%	227.7	297.9	368.1	438.3	508.5	578.7	648.9						
25%	216.9	284.4	351.0	418.5	485.1	551.7	619.2	685.8					
26%	207.9	271.8	335.7	399.6	463.5	528.3	591.3	655.2					
27%	198.9	260.1	321.3	382.5	443.7	504.9	566.1	627.3	688.5				
28%	190.8	249.3	307.8	367.2	425.7	484.2	543.6	602.1	660.6				
29%	182.7	239.4	296.1	352.8	408.6	465.3	522.0	578.7	634.5	691.2			
30%	176.4	230.4	284.4	339.3	393.3	448.2	502.2	556.2	611.1	665.1			
31%	170.1	222.3	274.5	326.7	378.9	432.0	484.2	536.4	588.6	640.8	693.0		
32%	163.8	214.2	264.6	315.0	365.4	416.3	467.1	517.5	567.9	618.3	668.7		
33%	158.4	207.0	255.6	304.2	353.7	402.3	450.9	499.5	549.0	597.6	646.2	694.8	
34%	153.0	199.8	247.5	294.7	342.0	388.8	436.5	483.3	531.0	577.8	625.5	672.3	
35%	148.5	193.5	239.4	285.7	331.2	377.1	422.1	468.0	513.9	559.8	604.8	650.7	696.6
36%	144.0	187.2	232.2	276.3	320.4	365.4	409.5	453.6	497.7	542.7	586.8	630.9	676.8
37%	139.5	181.8	225.0	268.2	311.4	354.6	396.9	440.1	483.3	526.5	568.8	612.0	655.2
38%	135.0	177.3	218.7	260.1	302.4	343.8	385.2	427.5	468.9	511.2	552.6	594.0	636.3
39%	131.4	171.9	214.2	252.9	293.4	333.9	374.4	414.9	456.3	496.8	537.3	577.8	618.3
40%	127.8	167.4	207.0	245.7	285.3	324.9	364.5	404.1	443.7	482.4	522.0	561.6	601.2
41%	124.2	162.9	201.6	239.4	278.1	316.8	354.6	393.3	432.0	469.8	508.5	547.2	585.0
42%	121.5	158.4	196.2	233.1	270.9	307.8	345.6	382.5	420.3	458.1	495.0	532.8	569.3
43%	117.9	154.8	190.8	227.7	263.7	300.6	336.6	373.5	409.5	446.4	482.4	519.3	555.3
44%	115.2	150.3	186.3	221.4	257.4	292.5	328.5	363.6	399.6	434.7	470.7	505.8	541.8
45%	112.5	146.7	181.8	216.0	251.1	286.2	320.4	355.5	389.7	424.8	459.0	494.1	528.3
46%	109.8	144.0	177.3	211.5	244.8	279.0	313.2	346.5	380.7	414.9	448.2	482.4	516.6
47%	107.1	140.4	173.7	206.1	239.4	272.7	306.0	338.4	371.7	405.0	438.3	471.6	504.0
48%	104.4	136.8	169.2	201.6	234.0	266.4	298.8	331.2	363.6	396.0	428.4	460.8	493.2
49%	102.6	134.1	165.6	197.1	228.6	261.0	292.5	324.0	357.3	387.0	418.5	450.9	482.4
50%	99.9	131.4	162.0	193.5	224.1	254.7	286.2	316.8	348.3	378.9	409.5	441.0	471.6

WHOLE MILK TABLE (3.5%)—100 GALLONS.

Explanation

The figures at the left of the table represent the test of the cream on hand.

The figures at the top of the table represent the per cent to be standardized to, (or the desired test.)

If a 25% cream and 3.5% milk are to be mixed to produce 100 gallons of 12% cream, use the table as follows: Run down the figures at the left of the table until to 25%, then follow the line over to the 12% column, and the amount is 316 pounds of 25% cream needed. Add enough 3.5% milk to make 100 gallons and the test will then be 12%.

	10%	12%	14%	16%	18%	20%	22%	24%	26%	28%	30%	32%	34%
15%	452.0	591.0	730.0										
16%	416.0	544.0	672.0										
17%	384.0	503.0	622.0	740.0									
18%	358.0	468.0	579.0	689.0									
19%	335.0	438.0	541.0	645.0	748.0								
20%	315.0	412.0	509.0	606.0	702.0								
21%	297.0	388.0	480.0	571.0	662.0	754.0							
22%	281.0	367.0	454.0	540.0	626.0	713.0							
23%	266.0	348.0	430.0	512.0	594.0	676.0	758.0						
24%	253.0	331.0	409.0	487.0	565.0	643.0	721.0						
25%	241.0	316.0	390.0	465.0	539.0	613.0	688.0	762.0					
26%	231.0	302.0	373.0	444.0	515.0	587.0	657.0	728.0					
27%	221.0	289.0	357.0	425.0	493.0	561.0	629.0	697.0	765.0				
28%	212.0	277.0	342.0	408.0	473.0	538.0	604.0	669.0	734.0				
29%	203.0	266.0	329.0	392.0	454.0	517.0	580.0	643.0	705.0	768.0			
30%	196.0	256.0	316.0	377.0	437.0	498.0	558.0	618.0	679.0	739.0			
31%	189.0	247.0	305.0	363.0	421.0	480.0	538.0	596.0	654.0	712.0	770.0		
32%	182.0	238.0	294.0	350.0	406.0	463.0	519.0	575.0	631.0	687.0	743.0		
33%	176.0	230.0	284.0	338.0	393.0	447.0	501.0	555.0	610.0	664.0	718.0	772.0	
34%	170.0	222.0	275.0	327.0	380.0	432.0	485.0	537.0	590.0	642.0	695.0	747.0	
35%	165.0	215.0	266.0	317.0	368.0	419.0	469.0	520.0	571.0	622.0	672.0	723.0	774.0
36%	160.0	208.0	258.0	307.0	356.0	406.0	455.0	504.0	553.0	603.0	652.0	701.0	752.0
37%	155.0	202.0	250.0	298.0	346.0	394.0	441.0	489.0	537.0	585.0	632.0	680.0	728.0
38%	150.0	197.0	243.0	289.0	336.0	382.0	428.0	475.0	521.0	568.0	614.0	660.0	707.0
39%	146.0	191.0	238.0	281.0	326.0	371.0	416.0	461.0	507.0	552.0	597.0	642.0	687.0
40%	142.0	186.0	230.0	273.0	317.0	361.0	405.0	449.0	493.0	536.0	580.0	624.0	668.0
41%	138.0	181.0	224.0	266.0	309.0	352.0	394.0	437.0	480.0	522.0	565.0	608.0	650.0
42%	135.0	176.0	218.0	259.0	301.0	342.0	384.0	425.0	467.0	509.0	550.0	592.0	633.0
43%	131.0	172.0	212.0	253.0	293.0	334.0	374.0	415.0	455.0	496.0	536.0	577.0	617.0
44%	128.0	167.0	207.0	246.0	286.0	325.0	365.0	404.0	444.0	483.0	523.0	562.0	602.0
45%	125.0	163.0	202.0	240.0	279.0	318.0	356.0	395.0	433.0	472.0	510.0	549.0	587.0
46%	122.0	160.0	197.0	235.0	272.0	310.0	348.0	385.0	423.0	461.0	498.0	536.0	574.0
47%	119.0	156.0	193.0	229.0	266.0	303.0	340.0	376.0	413.0	450.0	487.0	524.0	560.0
48%	116.0	152.0	188.0	224.0	260.0	296.0	332.0	368.0	404.0	440.0	476.0	512.0	548.0
49%	114.0	149.0	184.0	219.0	254.0	290.0	325.0	360.0	397.0	430.0	465.0	501.0	536.0
50%	111.0	146.0	180.0	215.0	249.0	283.0	318.0	352.0	387.0	421.0	455.0	490.0	524.0

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THE TOPEKA PURE MILK CO.,
Topeka, Kansas, say:

"The plant you installed for us
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pleased with the results and can
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ing Machine and the attendant
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GUTHRIE CENTER CO-OPERATIVE
CREAMERY Co., Guthrie Center,
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"The machine you installed for
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Steady temperatures assured, and vastly improved results in the
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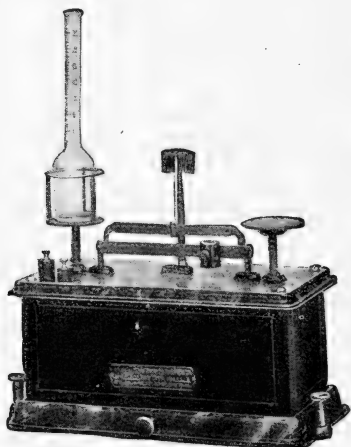
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BAKER ICE MACHINE COMPANY, OMAHA,
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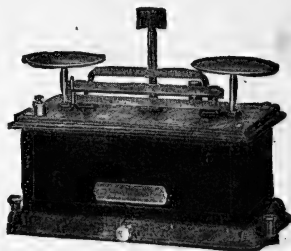
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"Wyandotte" contains no greases, therefore it cannot leave unsanitary soapy films or soap odors. It also is free from any chemical such as the caustic in sal soda which corrodes utensils and destroys the milk quality.

Because it cleans sanitarily and is sanitary in itself Wyandotte Dairyman's Cleaner & Cleanser has the recommendation of all Dairy College Authorities and is

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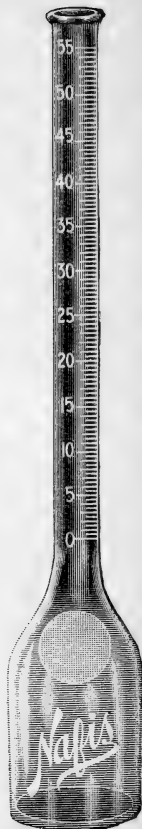


used by eighty-five per cent of the buttermakers. Is this not sufficient evidence that you are losing by not giving it a trial?

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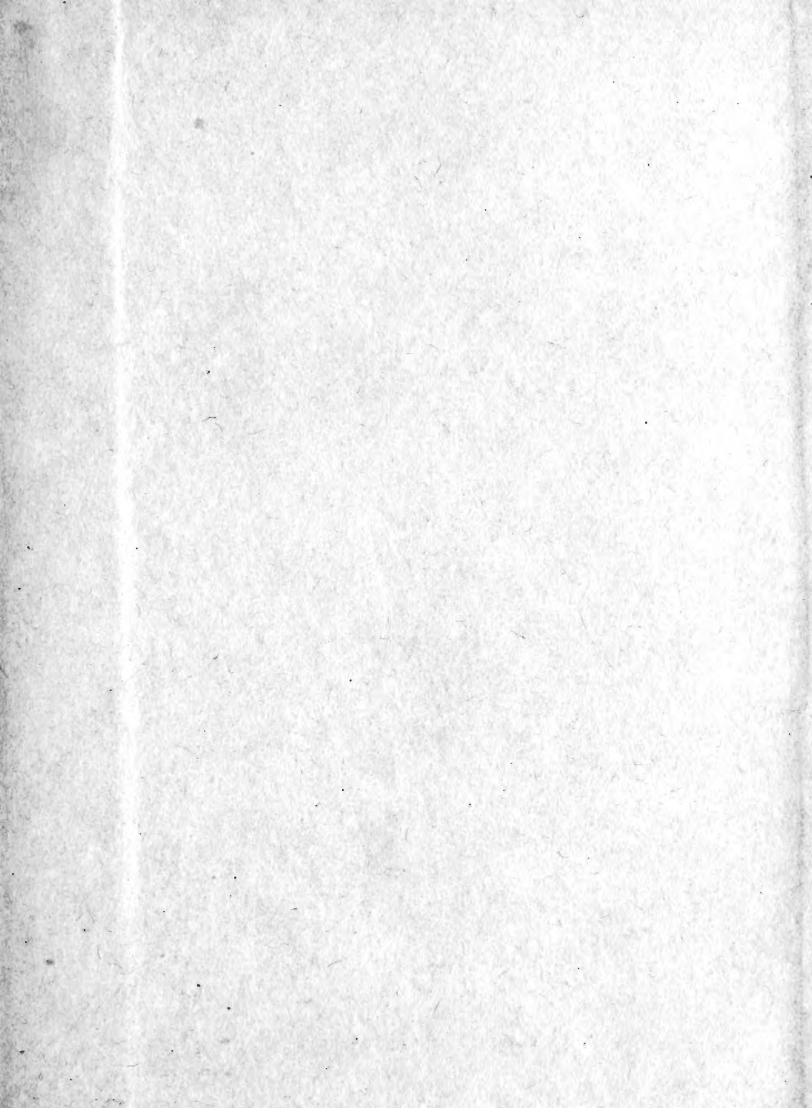
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